


ROSEHIP AND HIBISCUS MACARON



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 Ng Wai Kit.

 Sabri Norizan

Located in the heart of Kuala Lumpur's Golden Triangle Dorsett Regency is a stone's throw away from Malaysia's finest shopping malls, eateries, tourist and entertainment spots. Don't forget to indulge in some afternoon tea at the Checkers Café. Represented by Sabri Norizan & Ng Wai Kit.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Natural
Rosehip with
Hibiscus

Ingredients



ROSEHIP AND HIBISCUS MACARON

Macaroon

- 200g egg white
- 200g icing sugar (1)
- 50g sugar
- 250g ground almond
- 250g icing sugar (2)
- 10ml red colouring

Jelly

- 500ml water
- 30g Dilmah Natural Rosehip with Hibiscus Tea
- 50g jelly powder
- 20g honey

Ganache

- 500ml cream
- 500g dark chocolate
- 50g butter

Methods and Directions

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Macaroon

- Whip the egg white, icing sugar (1), and sugar until it forms stiff peaks.
- Mix the dried ingredients.
- Fold in the dry ingredients into the meringue to form a batter.
- Pipe on to the tray into desired shape.
- Bake at 160°C for 25-30 minutes

Jelly

- Brew the tea with water. Let it cool slightly.
- Strain the tea.
- Add the honey together with the jelly powder.

Ganache

- Cook the cream.



- Pour the cream over the chocolate and butter.
- Mix well. Let it set at room temperature before use.

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