



Tea Mousse with Honey and Cream

1 cup water

8 Tetley® Classic Blend Tea bags

4 egg yolks

1 cup sugar, divided

1 1/2 teaspoons unflavored gelatin powder

2 to 3 tablespoons water

3 egg whites (1/2 cup)

2 cups (1 pint) whipping cream, whipped

Additional whipped cream

2 tablespoons honey

1 ounce amarula or other favorite liqueur

Boil water and tea together; reduce heat. Let steep 5 minutes. Remove tea bags and chill. Beat egg yolks and half the sugar in a bain-marie (hot water bath) until fluffy. Let cool. Dissolve gelatin with a little water. Beat egg whites and remaining sugar until fluffy and add to egg yolk mixture, folding carefully. Add 2 cups whipped cream, gelatin and tea. Place in dessert dishes or 4-cup mold and refrigerate for 2 hours. Serve in dishes or unmold and slice on plates. Top each with a dollop of whipped cream then drizzle with honey and liqueur. Serves 6.