

Coconut and Mango Tea Infused Mousse, Lemongrass and Spearmint Tea Infuse Sponge, Coconut Sago with Coconut Chocolate Shell and Cocoa Nibs



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- Sub Category Name
Drink
- Recipe Source Name
Afternoon tea for the 21st Century - UAE

Used Teas



Green Rooibos
Coconut & Mango

Ingredients

Coconut and Mango Tea Infused Mousse, Lemongrass and Spearmint Tea Infuse Sponge, Coconut Sago with Coconut Chocolate Shell and Cocoa Nibs

- Coconut puree 500gm
- Coconut mango tea 5gm
- Sugar 125gm
- Gelatin 6 leaves



- Whipping cream 750gm

Ingredients for Coconut Sago

- Milk 500gm
- Sago 50gm
- Sugar 25gm
- Coconut puree 350gm

Ingredients for Lemongrass and Spearmint Infused Sponge

For the dough:

- Flour 100gm
- Flour 100gm
- Butter (room temperature) 35gm
- Sugar 7.5gm
- Vanilla essence 1.5gm
- Fresh yeast 5gm
- Salt 1gm
- Water 4 ml
- Egg 125gm

Ingredients for the Syrup

- Water 200ml
- Sugar 100gm
- Lemongrass and Spearmint tea 2gm

Ingredients for Chocolate Coconut Shell

- 53% dark chocolate 100gm
- Cocoa butter 10gm

Methods and Directions

Coconut and Mango Tea Infused Mousse, Lemongrass and Spearmint Tea Infuse Sponge, Coconut Sago with Coconut Chocolate Shell and Cocoa Nibs

- Coconut puree
- Soak gelatin in cold water then squeeze excess water from gelatin keep aside.
- Heat coconut puree with coconut and mango tea then strain to fine sieve then add sugar and gelatin to puree and stir till gelatin dissolve.
- Fold in whipped cream.



Method for Coconut Sago

- Double boil milk and sago and cook till sago is done, add sugar and coconut puree.

Method for Lemongrass and Spearmint Infused Sponge

- Combine flour, butter sugar, vanilla and yeast in an electric mixer bowl fitted with paddle attachment. Add 100g of eggs and beat on a minimum speed for 4 min.
- Scrape sides add remaining egg, water and salt increase speed and beat for 6 minutes.
- Remove bowl from mixer cover loosely to prevent crust from forming. Let rest for 30 minutes.
- Preheat the oven to 170C.
- Lightly spray silicon mould pipe dough mixer in mould and let rest at room temperature for another 30 minutes to prove until the dough fills 2/3 of the mould bake the baba sponge for 20 minutes.
- Bring all the ingredients to a boil and strain.
- Place baba sponge in a dish and pour syrup and drain excess syrup.

Method for Chocolate Coconut Shell

- Pipe mousse in mould and let set slightly in a blast chiller.
- Sprinkle cocoa nibs pipe coconut sago and lightly press soaked baba into mousse.
- Place other half of mould on top and pipe more mousse into the mould till filled.
- Place mould in freezer till completely set.
- Dip in chocolate.