

## Mango



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- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Shangri-la Tea Cuisine
- Activities Name  
Real High Tea

## Used Teas



t-Series Mango and  
Strawberry

## Ingredients

### Mango

- 500g White chocolate

### For the mango palet

- 500g Dilmah Mango Strawberry Tea brew
- 500g Mango puree



- 160g Egg yolk
- 40g Gelatin
- 750g Sugar
- 500g Butter
- 15g Lemon juice

#### **For the dacquoise**

- 50g Sugar
- 140g Egg White
- 80g Almond powder
- 100g Icing sugar
- 30g Flour

#### **For the chantilly strawberry**

- 100g Cream
- 50g Strawberry puree

#### **For the praline feuilletine**

- 500g Praline feuilletine

### **Methods and Directions**

#### **Mango**

- Temper the white chocolate and spread on a baking paper and cut squares of 5 cm
- Make the mango pallet by cooking the mango puree with the tea liqueur, sugar and egg yolk .Add in the gelatin and lemon
- Cool the mixture to 30 C then add in the soft butter and bar mix it to a smooth mixture
- Pour on to a frame and leave to set in the fridge overnight
- Make the dacquoise by whipping the egg whites and sugar to soft peak, fold in the sifted dry ingredients
- Spread on to the silpat and bake at 180 for 12 minutes
- Make the praline feuilletine by rolling the mixture on a baking paper to 2 cm. Place in the fridge for 5 mins
- Place the cold praline feuilletine on the dacquoise and cut to 5 cm squares
- Make the strawberry cream by mixing the strawberry puree with semi whip cream
- Turn the squares over with the sponge facing upwards
- Place a white chocolate disc on the top of the sponge; pipe some strawberry cream on the top
- Place another choc disc followed by the mango squares



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