

White Chocolate Mousse with Orange Sorbet



0 made it | 0 reviews



Chef Fang Qianqian

- Sub Category Name
 - Food
 - Desserts
 - Sweets
 - Savory
- Recipe Source Name
 - World Association of Chefs

Used Teas



t-Series Brilliant
Breakfast

Ingredients

White Chocolate Mousse with Orange Sorbet

- 570g cream
- 190g white chocolate
- 23g Gelatine
- 80g grapefruit
- 180g Peach puree
- 551g Sugar
- 0.3g Pectin



- 30g Pomelo
- 10g Honey
- 305g butter
- 40g caramel
- 40g butter book crispy
- 40g sliced almond
- 0.5 lime
- 20g Strawberry Puree
- 30g Peach Jam
- 30g Coconut Milk
- 100g Mascarpone
- 221g egg White
- 378g Almond Powder
- 435g Cake Flour
- 3g Corn Starch
- 4g Salt
- 446g Whole Egg
- 300g Milk
- 1pc Vanilla Stick
- 100g egg Yolk
- 181g Icing Sugar
- 165g Glucose
- 80g Water
- 1g Colouring Powder
- 300g orange Juice
- 10g Dilmah Brilliant Breakfast Black Tea
- 5g Coconut
- 100g Fresh Pineapple
- 20g Cornflakes

Methods and Directions

White Chocolate Mousse with Orange Sorbet

White Chocolate Mousse

- Boil a portion of the cream, add in gelatin, fall in cream into the white chocolate, cooling to 35 degrees and mix in the other half of the cream.

Grapefruit Jelly

- Boil 2 kinds of fruit puree, add sugar and thickener powder, cooling down to 30 degrees, add fresh grapefruit and honey.



Caramel

- Boil honey and sugar to caramel, roll into a thin layer, set aside.
- Mix the almond slices and crackers with cocoa butter, add caramel, put in a little lime juice, mix evenly.

Peach Strawberry Mousse

- Boil strawberry and peach puree, add in gelatin, and soft peak cream and peach sauce.

Biscuit Joconde cake

- Beat the whole egg and sugar, add the almond powder and set aside; beat egg white and sugar.
- Combine both egg and add cake flour, corn starch and salt. Boil butter to 70 degrees and add into the egg mixture.
- Then put it in a 180-degree oven and bake for 9 minutes.

Vanilla Egg Bulee

- Heat the cream, milk, vanilla pod, fall in the yolks and sugar, and continue boiling until the texture becomes thick.

Sable

- Mix Sugar and butter, add salt and almond powder, beat smooth with blender, add whole egg, add corn starch, cake flour and salt, stir evenly, then baked in 160 degrees for 20 minutes.

Pink Glaze

- Boil all ingredients and gelatin, slowly add in chocolate and stir evenly.

Orange Black tea Sorbet

- Boil Orange Juice, soak with tea leaf for around 1 Minute. Boil orange juice and add in ice cream stabilized set aside.

Coconut Cake

- Beat egg white and sugar until soft peak, mix in other ingredients, fall in butter and beat another 10 Minutes. Mix with egg meringue and bake in the oven on 180 Degrees for 20 Minutes.

Coconut Quenelle

- Bring coconut and sugar to boil, add in gelatin and mascarpone cheese and set aside.



Caramel Pineapple

- Cut Pineapple into the cube, boil with butter and caramel sugar, seasoning with lemon juice.

Crumble

- Beat butter and sugar and mix in other ingredients, bake in the oven at 150 degrees for 30 min

ALL RIGHTS RESERVED © 2024 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 22/11/2024