

White chocolate Green tea and jasmine flower chai latte delice on Foxeys Hangout Pinot Gris braised pineapple, served with crispy puff pastry and green tea coulis



0 made it | 0 reviews



- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients



White chocolate Green tea and jasmine flower chai latte delice on Foxeys Hangout Pinot Gris braised pineapple, served with crispy puff pastry and green tea coulis

White Chocolate, Green Tea and Jasmine Flower Chai Latte Delice

- 1200g cream
- 120g sugar
- 180g white chocolate couverture
- 1 stick cinnamon
- 2 star anise
- 3 cloves
- 10g Green Tea and Jasmine Flower

Brown Foxeys Hangout Pinot Gris Braised Pineapple

- 375g under-ripe pineapple,
 - peeled and cored,
 - keeping it in one piece.
- 700g sugar
- 1/4 vanilla bean
- 50g Foxeys Hangout Pinot Gris
- 50g water
- 50g sugar

Green Tea Coulis

- 3g Green Tea and Jasmine Flowers
- 10g lemon juice
- 100g water
- 50g sugar
- 5g cornflour
- Green food colouring

Puff Pastry

- 375g plain flour
- 5g salt
- 188g water
- 67g softened butter
- 250g butter for rolling

Dark Chocolate Flourless Sponge

- 245g egg whites
- 173g sugar
- 1/2g salt



- 168g egg yolks
- 55g almond meal
- 55g cocoa powder sifted
- 250g white chocolate couverture
- 250g cocoa butter
- 30 unmold and trimmed white chocolate delice
- Green Tea Coulis
- White Chocolate Delice
- Puff Pastry
- Chocolate garnish
- Micro basil
- Melted chocolate

Methods and Directions

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White Chocolate, Green Tea and Jasmine Flower Chai Latte Delice

- Roast the spices until they release their fragrance, remove from roasting tray and place into a saucepan.
- Add the cream and sugar then bring to the boil.
- Add green tea and let infuse for 5 minutes.
- Whisk in the white couverture then bring the ganache back to the boil.
- Remove from heat and whisk thoroughly then pass through fine mesh.
- Cover the surface and chill overnight.
- Gently whip the ganache mix on low speed until firm.
- Pipe into mini savarin mold. Cover with braised pineapple and chocolate flourless sponge.



- Place in refrigerator until set before releasing from the mold.

Brown Foxeys Hangout Pinot Gris Braised Pineapple

- In a saucepan, make dry caramel with first sugar then remove from heat. Add pineapple and vanilla ensuring the caramel coats all sides of the pineapple.
- Place the saucepan back on stove and adding the rest of ingredients and bring to the boil.
- Let simmer for 5 minutes remove the saucepan from heat and place in ice water bath to cool completely.
- Place the pineapple and the liquid into a vacuum pack on medium.
- Once the liquid in the bag is boiling, seal and cook in 75 – 80°C water bath for 1 – 1 1/2 hours.
- Once cooked, refrigerate to cool completely.
- Remove from heat, drain and cut into desired shapes and sizes.

Green Tea Coulis

- Bring water and lemon juice to the boil.
- Mix sugar and cornflour and add to the liquid, once the cornflour is cooked add the green tea.
- Stir through, remove from heat immediately and let infuse for 5 minutes.
- Pass through fine mesh and cool completely in water bath.
- Store in an airtight container with surface covered.

Puff Pastry

- In mixing bowl, using dough hook, mix flour, salt, water and 67g butter until just before window stage (mix until smooth).
- Rest and cover the dough for 15 minutes.
- Prepare the rolling butter into 30×40cm.
- Roll the dough out to 30×60cm and place the butter onto it, leaving the dough one-third uncovered.
- Fold the remaining dough onto the butter and fold in half again to make 2 layers of butter and 3 layers of dough (half turn).
- Repeat the half turn 5 times and rest 30 minutes each turn.
- After 6 half turns, the puff pastry is ready to use.
- Roll out to the thickness that you want and rest for 30 minutes before cutting into shape and size.
- Dock and bake for 185°C for approximately 15 minutes.

Dark Chocolate Flourless Sponge

- Make French meringue by whipping eggs white and sugar until medium peak.
- Whisk egg yolks until very soft and fold into the meringue then immediately fold in the cocoa powder and almond meal.
- Spread the sponge mix onto the pre-lined baking tray and bake at 180°C for about 7 – 8 minutes.

To finish



- Melt and temper the cocoa butter and white chocolate.
- Spray onto the white chocolate delicately ensuring it covers all around.
- Place in freezer to set completely.

Chocolate garnish

- Temper dark chocolate couverture and using pastry pallet knife
- to spread on the guitar sheet then use pastry comb to create
- straight line. Just before the chocolate is set place another
- guitar sheet on top and place something semi heavy on top to
- let it set on straight completely.

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teainspired.com/dilmah-recipes 22/01/2025