LYCHEE WITH ROSE & ALMOND TEA INSPIRED FINANCIER

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- Sub Category Name
  Combo
  Desserts

- Recipe Source Name
  Real High Tea 2014/15 Volume 2

Used Teas

t-Series Lychee with Rose & Almond

Ingredients

LYCHEE WITH ROSE & ALMOND TEA INSPIRED FINANCIER
Lychee, Rose, Almond Infusion

- 15g Dilmah Lychee with Rose and Almond Tea
- 190g vodka

Financier Batter

- 240g butter
- 20g honey
- 190g flour
- 240g powdered sugar
- 1g baking soda
- 80g lychee infusion
- 200g egg white
- 90g almond powder
- Almond chunks

Lychee Gel

- 3 cans lychee
- 500ml lychee juice
- 5.5g agar-agar
- 1g silver powder

Sugared Rose Leaves

- 1 rose
- 40g egg white
- 200g sugar

Methods and Directions

LYCHEE WITH ROSE & ALMOND TEA INSPIRED FINANCIER
Lychee, Rose, Almond Infusion

- Vacuum the ingredients together.
- Then, infuse this in an oven at 60C for 2 hours
- When it has cooled down, put it through a sieve.

Financier Batter

- Melt the butter with the honey.

- Then mix everything until you have an even batter.
- Spray a silicon mould with pan coating and pipe on the batter.
- Put some almond chunks on top.
- Bake at 185C for 11 minutes.

Lychee Gel

- Make a purée with the lychees. Put it through a sieve.
- Heat up the lychee juice. Then add the agar-agar and the silver powder.
- Cook this for at least 5 minutes. Chill the mixture.
- Make a smooth gel with a thermo blender.

Sugared Rose Leaves

- Carefully pull the rosebuds from the stalk and lay them on a baking tray.
- Brush a thin layer of egg white on both sides.
- Coat them with sugar. Put them on a baking tray with paper.
- Let it dry overnight at room temperature.
- The rose petals are ready when they are crunchy.

Assemble the Lychee, Rose & Almond Financier Bites

- Serve the financier at room temperature.
- Pipe a dot of Lychee gel.
- Decorate with sugared rose petals.