

ITALIAN ALMOND KLAPERTART



0 made it | 0 reviews



Yuri Komalasari



Rozacques A.A Momonga

Set in a peaceful prestigious oasis of serenity and timeless architectural design which exemplifies the Indonesian aspiration to be thoroughly modern yet distinct at the same time, the Dharmawangsa Jakarta is elegance personified. Represented by Rozacques A.A Momonga & Yuri Komalasari.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Rose With French Vanilla



t-Series Italian Almond Tea

Ingredients



ITALIAN ALMOND KLAPERTART

Italian Almond Klappertaart

- 600cc fresh milk
- 1 pcs whole egg
- 1 pcs egg yolk
- 150g sugar
- 20g corn flour
- 20g soft flour
- 60g melted butter
- 600g fresh meat of young coconut
- 5 sachets Dilmah Italian Almond Tea
- 40 pcs toast almond nut
- 40 pcs golden raisins

Rose with French Vanilla Chocolate Ball

- 250g soft flour
- 2 pcs whole egg
- 230g fresh milk
- 40g icing sugar
- 60g melted butter
- 1 tsp instant yeast
- Pinch of cinnamon powder

Rose with French Vanilla Ganache

- 300g fresh cream
- 250g dark chocolate compound
- 150g dark chocolate couverture
- 3 Sachets Dilmah Rose with French Vanilla Tea

*** Maple Honey Tuille Recipe**

- 180g icing sugar
- 110g soft flour
- 10g melted butter
- 45g maple syrup
- 45g honey

Methods and Directions

ITALIAN ALMOND KLAPERTART



Italian Almond Klappertaart

- Boil milk and Italian Almond Dilmah Tea until the milk is half reduced.
- Pour egg, egg yolk and sugar in the mixing bowl and beat until sugar is dissolved.
- Pour corn flour and soft flour into the egg mixture.
- Add the milk tea mixture into the egg batter and boil the mixture until creamy. Add the butter. Beat slowly until all ingredients are dissolved and add the coconut meat.
- Pour Dilmah Italian Almond Tea cream into a cup.
- Soak golden raisins with Dilmah Italian Almond tea and water before they are used for garnish.
- Garnish the klappertaart with toasted almonds, maple honey tuille* and golden raisin on the top.

Rose with French Vanilla Chocolate Ball

- Place the flour, icing sugar, instant yeast, eggs and cinnamon powder in the mixing bowl. Beat until fluffy and add the fresh milk and melted butter. Rest the mixture for a few minutes.
- Preheat a round mould and pour the mixture into the mould. Bake until golden brown.
- Inject the Rose with French Vanilla Ganache (recipe below) into the ball once cooled.
- Dip the ball in chocolate and dust with icing sugar.

Rose with French Vanilla Ganache

- Preheat cream and the tea until boiled and strain it.
- Bain marie dark chocolate compound and couverture in the mixing bowl until melted.
- Add the Rose with French Vanilla cream into the melted chocolate.
- Stir until all ingredients are dissolved and keep for one night before use.

*** Maple Honey Tuille Recipe**

- Mix all the ingredients in a mixing bowl and keep in the chiller for one night before use.
- Bake the tuille dough in a silpat for about 10 minutes at 180°C.
- Turn from the oven, let it dry a few minutes and keep in a jar before use.