

FRUIT RUBIK'S CUBE WITH VANILLA FLAVOURED CHANTILLY CREAM



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

Used Teas



t-Series Mango and Strawberry

Ingredients



FRUIT RUBIK'S CUBE WITH VANILLA FLAVOURED CHANTILLY CREAM

- 100g dragon fruit, peeled
- 2 pc kiwi fruit, peeled
- 100g papaya, peeled
- 100g mango, peeled
- 100g strawberry, hulled
- 100g vanilla flavoured Chantilly cream
- 0.5 leaf gelatin
- Dilmah Mango & Strawberry Tea, brewed as per pack instructions

Methods and Directions

FRUIT RUBIK'S CUBE WITH VANILLA FLAVOURED CHANTILLY CREAM

- Dice all fruits into perfect even squares of 0.5mm x 0.5mm.
- Assemble like a Rubik's cube.
- Heat the Mango & Strawberry Tea, add gelatin and when at room temperature pour gently over Rubik's cube.
- Whisk vanilla with whipped cream, form small quenelles and add on top.

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