

FRUIT RUBIK'S CUBE WITH VANILLA FLAVOURED CHANTILLY CREAM



0 made it | 0 reviews



Ekapoj Yamlamai



Cherdphong Sonkanok

Renew and recharge at one of Bangkok's finest five star hotel addresses for business or pleasure – the Westin Grande Sukhumvit Hotel Bangkok. Savour the epicurean offerings where award-winning venues serve delectable, well-balanced cuisines in inspiring settings. Represented by Cherdphong Sonkanok & Ekapoj Yamlamai.

- 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.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 23/12/2024