

CAULIFLOWER AND EARL GREY TEA PANNA COTTA



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Charoenchai Kamwong



Channarong Hongsatan

A luxurious abode featuring traditional Thai architecture, hand-painted silk ceilings, a grand lobby and glorious gardens, the Four Seasons Hotel Bangkok located at the heart of the city is a rare combination of convenience and opulence. Represented by Channarong Hongsatan & Charoenchai Kamwong.

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

Ingredients

CAULIFLOWER AND EARL GREY TEA PANNA COTTA

- 350g cauliflower
- 500ml milk
- 500ml whipping cream
- 100g onions
- 50g butter
- 21g gelatin
- 10g Dilmah Earl Grey Tea
- Salt

Methods and Directions



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- Sauté cauliflower with butter and onions.
- Add whipping cream and season.
- Blend until smooth and strain before setting aside.
- Bring milk to a boil and remove from heat. Add Dilmah Earl Grey Tea and let steep for approximately 7 minutes.
- Strain out loose tea leaves.
- Add gelatin. Stir till it's melted and fully incorporated to the tea.
- Mix cauliflower purée and milk mixture together.
- Pour into desired mould or serving container.
- Chill for 8 hours or until set.

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