

PEPPERMINT CHOCOLATE



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Wilai Tangpraser



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A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

- Sub Category Name

Food

Sweets

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



t-Series Pure
Peppermint Leaves



Ingredients

PEPPERMINT CHOCOLATE

Airy chocolate

- 300g dark chocolate

Peppermint Jelly

- 100g water
- 4g sugar
- 1g Dilmah Pure Peppermint Leaves
- 1g agar-agar

Sauce Anglaise

- 200ml milk
- 1/4 vanilla bean
- 20g sugar
- 4g cornstarch
- 20g egg yolk

Pure Peppermint Chocolate Mint Mousse

- 90g whole, pasteurized eggs
- 17g sugar
- 165g chocolate
- 350g whipped cream
- 4g gelatin
- 2g Dilmah Pure Peppermint Leaves

Methods and Directions

PEPPERMINT CHOCOLATE

Airy chocolate

- Melt and pour 300g of melted dark chocolate into a siphon and add 3 canisters of gas to it. Pipe the chocolate into aluminum cups which are placed on ice in a vacuum machine.
- Turn the vacuum machine on and when the chocolate rises unplug the machine and wait until the chocolate sets.

Peppermint Jelly



- Boil the water, then add the peppermint leaves and brew for 5 minutes.
- Strain the liquid to remove the leaves and bring back to boil.
- Mix the sugar with the agar-agar and add to the boiling tea.
- Pour into a small deep tray and let cool for two hours before cutting into 0.5cm x 0.5cm cubes.

Sauce Anglaise

- In a small sauce pan bring 150ml of milk to the boil with sugar and vanilla bean.
- Combine the remaining 50ml of milk with the cornstarch and the egg yolk in a medium-size (mixing bowl)
- Pour a small amount of the boiling milk to the cornstarch mixture whisking in with a whisk. Add the mixture to the pot of simmering milk and cook for one minute. It is important at this stage that you continue to stir the mixture, as otherwise it will catch at the bottom of the pot.
- Pour the mixture into a clean bowl and allow to cool down.

Pure Peppermint Chocolate Mint Mousse

- In a small bowl infuse the cream with the peppermint leaves for 24 hours in the refrigerator. In a medium-size mixing bowl whisk the eggs and the sugar until it gains volume and then add the melted chocolate.
- Whisk the gelatin (bloomed and melted) into the chocolate mixture and once incorporated fold in the whipped cream (infused with peppermint leaves).