

## ALI BABA'S TREASURE TROVE



0 made it | 0 reviews



Sunil Kumar Puzhakkaldam Kulapura



Alpesh Dias

If your idea of perfect bliss is a *mélange* of fine restaurants that allows you to savour the exquisite flavours of Arabian food then some of the restaurants in this gorgeous oasis of luxury situated in the Sultanate of Oman is what you are looking for. Represented by Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura.

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

### Used Teas



t-Series Rose With  
French Vanilla

### Ingredients



## **ALI BABA'S TREASURE TROVE**

### **Ice Cream**

- 1l milk
- 1l cream
- 45g Dilmah Rose with French Vanilla Tea
- 140g sugar
- 80g Tremoline
- 30g stabilizer
- 30g cornstarch
- 10 egg yolks

### **Dehydrated Chocolate Mousse**

- 300ml egg white
- 20g egg yolk
- 20g + 25g sugar
- 750g dark chocolate

### **Saffron Espuma**

- 300ml cream
- 30g sugar
- 2g saffron

## **Methods and Directions**

### **ALI BABA'S TREASURE TROVE**

#### **Ice Cream**

- Whisk the egg yolk and sugar until a sabayon.
- Combine the milk and cream, bring it to a single boil, add the tea leaves and let it rest for 3 minutes. Give it a stir and leave it for 30 seconds more.
- Strain the tea and squeeze out the tea leaves completely.
- Smoke the tea with the tea leaves using a smoke gun and cover it for 10 minutes. Repeat smoking 3 times in total.
- Now pour in the tea into the sabayon and stir in the Tremoline and the stabilizer.
- Pasteurize the mixture in a double boiler for up to 72°C. Add cornstarch dissolved in milk.
- Cool it down in an ice bath and then pass the mixture through an ice cream mixture.

#### **Dehydrated Chocolate Mousse**

- Beat the egg yolks with 20g of sugar.



- Beat the egg whites separately with 25g of sugar.
- Fold in the melted chocolate into the sabayon and then fold the egg white.
- Bake at 120°C for 8 hours.

### **Saffron Espuma**

- Whisk the cream with sugar and pour into the saffron reduction.
- Fill it in siphon and charge 3 to 4 times.

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