


## EXOTICA



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 Dammika Herath Lloyd Aleta

Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath & Lloyd Aleta.

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

## Ingredients

### EXOTICA

#### Banana Lime Mousse

- 175g banana purée
- 35g lime purée
- 1g lime set
- 7g gelatin
- 40g egg white
- 35g sugar
- 8g glucose
- Water
- 250ml whipped cream

#### Strawberry Coulis



- 250g strawberry purée
- 20g sugar
- 1 pod vanilla bean

### **Passion Fruit Granita**

- 100g passion purée
- 400ml water
- 50g sugar
- 1g vanilla stick

### **Lime Glazing**

- 50ml lime juice (and zest)
- 125ml cream
- 120g sugar
- 35ml milk
- 30g glucose
- 5g cornstarch
- 3g gelatin
- 15ml water
- Food colouring (green)

## **Methods and Directions**

### **EXOTICA**

#### **Banana Lime Mousse**

- Blend the banana with lime juice and lime set.
- Add in the melted gelatin.
- To prepare the Italian meringue cook sugar, glucose and water at 121°C and pour on to the egg white. Whip till cold.
- Mix Italian meringue with the first mixture and add the whipped cream.

#### **Strawberry Coulis**

- Mix all ingredients and boil.
- Set in the mould and keep in the freezer to set.

#### **Passion Fruit Granita**

- Mix all the ingredients in a bowl and keep in the freezer.



## Lime Glazing

- Heat cream, glucose and sugar.
- Mix cornstarch and lime juice with the milk.
- Cook together until it is boiling.
- Add the gelatin and colour and cool down.

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