

PASSION SAVARIN WITH IVORY MOUSSE AND BASIL TABASCO JELLY



0 made it | 0 reviews



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Get a taste of the famous Hilton hospitality at the Hilton Kuala Lumpur. Represented by Mohd Tusnim bin Mansor & Noor Zahariah A. Rahim.



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

Ingredients

PASSION SAVARIN WITH IVORY MOUSSE AND BASIL TABASCO JELLY Savarin

- 250g flour
- 75g butter
- 25g sugar
- 7g salt
- 10g dry yeast
- 250g egg

White Ivory Chocolate Mousse

- 115ml milk
- 1 vanilla bean



- 4g gelatine
- 175g ivory white chocolate
- 187ml fresh cream

Basil Tabasco Jelly

- 500ml water
- 1 pkt basil leaves
- 1 tbsp Tabasco
- 20g gelatin

Passion Fruit Syrup

- 1 litre water
- 100g white sugar
- 200g passion fruit purée/li>

Methods and Directions

PASSION SAVARIN WITH IVORY MOUSSE AND BASIL TABASCO JELLY

Savarin

- Mix all the ingredients except butter until smooth.
- Add the butter.
- Pipe into the mould.
- Rest the dough for about 20 minutes.
- Bake at 200°C for 10 minutes.

White Ivory Chocolate Mousse

- Boil milk and vanilla bean together.
- When it reaches the boiling point pour in the chocolate.
- Rest the mixture till cold.
- Add whipped cream and melted gelatin.

Basil Tabasco Jelly

- Boil the water and add basil leaves.
- Remove from the fire and reheat. Stand until it cools.
- Strain the mixture, add gelatin and Tabasco.

Passion Fruit Syrup



- Boil water, add white sugar and passion fruit purée.
- Reheat until 65°C.
- Add to savarin (Rum Baba).

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