

COCONUT PARFAIT CENDOL, MANGO CREAM



0 made it | 0 reviews



Junvy Rigor De La Torre



Suzana Usuldd

Situated on the mystical island of Langkawi, the Datai Langkawi enjoys the embrace of the lush rainforestand offers stunning views of the breathtaking Andaman Sea. Rekindle your spirit and reignite your soul in this serene natural haven. And their afternoon tea is an absolute must-have if you are staying on the island. Represented by Suzana Usulddin & Junvy Rigor De La Torre.

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

Used Teas



t-Series The Original
Earl Grey

Ingredients



COCONUT PARFAIT CENDOL, MANGO CREAM

Coconut Parfait

- 65g sugar
- 25g glucose
- Water
- 3 egg yolks
- 375g whipped cream
- 125g coconut purée
- 10g gelatin powder

Coconut Sponge

- 150ml egg white
- 130g sugar
- 30g cake flour
- 60g icing sugar
- 60g dry coconut

Gula Merah Gelee

- 200ml water
- 150g Gula Merah
- 4g gelatin powder

Cendol Pearls

- 300ml water
- 150ml sugar
- 4g Algina powder
- 2-3 drops pandan essence
- 10g Clorur powder

Mango Cream

- 300g whipping cream
- 100g mango purée
- 7g vanilla powder
- 50g sugar

Methods and Directions



COCONUT PARFAIT CENDOL, MANGO CREAM

Coconut Parfait

- Set aside egg yolks in a mixing bowl. Cook sugar, glucose and water to 121°C. Gradually add this to the egg yolks and set the mixer on at medium speed. Beat until fluffy and light. Allow to cool. Whip cream to stiff peaks. Fold the egg mixture into the whipped cream.
- Separately bloom gelatin. Boil coconut purée and mix the bloomed gelatin into the purée. Add this to the cream and egg mixture and pour into prepared moulds lined with coconut sponge

Coconut Sponge

- Make a meringue with egg white and sugar.
- Mix and sieve the dry ingredients.
- Gradually fold in the dry ingredients into the meringue. Spread the mix on a baking tray lined with baking sheet and bake at 170°C.

Gula Merah Gelee

- Bloom gelatine in cold water and set aside. Boil Water and dissolve the Gula Merah until all of it is dissolved thoroughly. Take off the flame and dissolve the gelatin in the mixture and allow to cool.

Cendol Pearls

- Bring water, sugar and vanilla to the boil. Add the pandan essence. Then incorporate the Algina and green colouring. Allow to cool.
- In another pot mix cold water with the Clorur.
- Strain the first mixture into a piping bag. Make a very small hole. Pipe drop by drop into the cold water containing the Clorur to form the cendol caviar. Once formed clean the caviar with a sieve in a bowl of cold water and ice.

Mango Cream

- Bloom gelatine and keep aside. Boil mango puree and dissolve the gelatine until completely dissolved. Allow to cool.
- Whip cream to stiff peaks and then fold in the cooled mango puree into the cream