

CEYLON SOUCHONG TEA MOUSE WITH HAZELNUT DACQUOISE



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Usmarini binti Amril



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A hidden paradise in the heart of a bustling metropolis, Shangri-La Kuala Lumpur lives up to its legendary hospitality to deliver an unforgettable experience. Their afternoon tea is said to be the best in town. No wonder the team claimed the title of the National Winner at the Dilmah RHT Challenge Malaysia. Represented by Usmarini binti Amril & Yam An Nie.

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

Used Teas



t-Series The First
Ceylon Souchong



Ingredients

CEYLON SOUCHONG TEA MOUSE WITH HAZELNUT DACQUOISE

Souchong Chocolate Mousse

- 6oz good quality chocolate, 70%, chopped
- 6 large egg yolks
- 1/4 tsp salt
- 3 tsp gelatin powder
- 1/2 cup Dilmah The First Ceylon Souchong Tea (cold brewed strong at 2 tsp to 200ml water)
- 1 cup sugar
- 2 cups heavy whipping cream

Hazelnut Dacquoise

- 1 cup hazelnuts, toasted and skinned
- 2 tbsp cornstarch
- 1 ½ cups confectioner's sugar
- 4 tbsp confectioner's sugar
- 6 egg whites
- 1/2 tsp cream of tartar

Dark Chocolate Glaze

- 2 oz bittersweet chocolate, chopped
- 2 1/2 oz unsweetened chocolate, chopped
- 3/4 cup heavy cream
- 3/4 cup plus 2 tbsp sugar
- 4 tbsp unsalted butter, at room temperature
- Salt

Methods and Directions

CEYLON SOUCHONG TEA MOUSE WITH HAZELNUT DACQUOISE

Souchong Chocolate Mousse

- Heat the cream to 200°F or just before a boil. Add the tea and steep for 15 minutes. Strain and return the cream to the burner and add the chocolate to melt. Add the Souchong infused cream, and when the chocolate is melted and completely mixed in the cream, place the mixture in a bowl of ice to chill. Add ice as needed. When completely cool, whip with an electric mixer.
- In a separate bowl (preferably metal and completely dry and cool) whip the egg white. Gently fold the whipped egg white into the whipped chocolate and cream mixture.



- Place in small rectangular silpat to let it set. After it's set remove from the silpat and it's ready to be glazed.

Hazelnut Dacquoise

- Preheat oven to 300°F. Line 2 large cookie sheets with foil. Outline 2 circles on foil on each sheet using an 8-inch round cake pan as a guide with a toothpick. In a food processor with the knife blade attached or in a blender, grind hazelnuts, cornstarch, and 3/4 cup confectioner's sugar until the nuts are ground.
- Use a large bowl to beat egg whites and cream of tartar at high speed until they form soft peaks. Sprinkle 3/4 cup confectioner's sugar, 2 tablespoons at a time, into egg whites beating well after each addition. Beat until sugar dissolves and whites stand in stiff, glossy peaks.
- With a rubber spatula, fold hazelnut mixture into egg whites. With metal spatula, spread one fourth of the meringue mixture inside each circle on cookie sheets. Bake meringues for 45 minutes. Turn oven off and leave in oven for 1 hour to dry. Once they cool down, cut into the shape of the mousse. Set aside.

Dark Chocolate Glaze

- Place the chopped chocolates in a medium size bowl. In a small saucepan, combine the heavy cream with the sugar and cook over moderate heat, stirring, until the sugar dissolves.
- Pour the warm cream over the chocolate and let stand until melted (about 5 minutes). Whisk until smooth. Whisk in the butter and a pinch of salt. Let the dark chocolate glaze cool until slightly thickened (for about 15 minutes).
- Place the mousse on a wire rack and slightly pour over the glaze to cover the mousse. Let the remaining glaze drip and set. Pour the glazed chocolate mousse on the hazelnut dacquoise and place the cocoa nibs in a line.