

THE EGG CHOCOLATE | PURE PEPPERMINT TEA GEL | SALTY EGG YOLK | CRISPY BREAD AND COCONUT CHIP



0 made it | 0 reviews



Ryan Fung

Be wooed by the high tea spread at the quirky Woo Bar of W Hotel in Hong Kong. Represented by Ryan Fung & Kit Piu Yau .

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

Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

THE EGG CHOCOLATE | PURE PEPPERMINT TEA GEL | SALTY EGG YOLK | CRISPY



BREAD AND COCONUT CHIP

Chocolate Egg Shell

- 500g milk chocolate
- 200ml white chocolate
- Edible colouring: red and brown

Salty Egg Yolk Curd

- 150g cooked salty egg yolks, chopped
- 250ml milk
- 80g white sugar
- 2g gelatin sheets
- 2g Xanthane
- 2g Gluco
- 150ml Dilmah Pure Peppermint Leaves
- 0.8g Algin
- Edible colouring: yellow

Pure Peppermint Tea Gel

- 500ml Dilmah Pure Peppermint Leaves
- 100g white sugar
- 2g Xanthane

Crispy Bread

- 1 pkt bread, julienne
- 1000ml cooking oil
- 10g white sugar

Coconut Chips

- 200ml Dilmah Pure Peppermint Leaves
- 200g coconut chips
- 80g white sugar
- Edible colouring: green

Methods and Directions

THE EGG CHOCOLATE | PURE PEPPERMINT TEA GEL | SALTY EGG YOLK | CRISPY BREAD AND COCONUT CHIP

Chocolate Egg Shell



- Melt the milk chocolate and white chocolate.
- Use an egg mould to make the egg shell. Dip in the white chocolate then dip in the milk chocolate.

Salty Egg Yolk Curd

- Blend 100g cooked salty egg yolks with milk, white sugar, gelatin sheets, yellow powder, Xanthane and Gluco; rest it for 2 hours.
- Blend the Pure Peppermint Leaves with Algin; rest it for 2 hours.
- Mix 4 spoons (15ml each) of Gluco liquid into the Algin liquid for 1 minute. This will form big caviar. Then remove them using a slotted spoon, dip in clean water for 3 seconds and keep them in the Pure Peppermint infusion till needed.

Pure Peppermint Tea Gel

- Heat the Pure Peppermint infusion, and then blend all ingredients together, rest for half hour.
- Put the liquid in the egg shell mould. Then add the “egg yolk” and rest it in the freezer to harden.
- Put step2 in the half chocolate egg shell, heat the other half of the egg shell a little bit and fix them as a whole egg.
- Use some edible brown colouring to paint on the egg.

Crispy Bread

- Deep fry the bread julienne in 170°C oil till golden and crispy.
- Add some sugar while still hot.

Coconut Chips

- Bathe the coconut chips in the Pure Peppermint infusion, then place in a 80°C hot box to dry.
- Add some edible green colouring to make it look like green grass.