



DEWDROPS OF THE HEART



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 Amanda Wan Anne Cheng

Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

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

Ingredients

DEWDROPS OF THE HEART LYCHEE GIN & TONIC MARSHMALLOWS

Lychee Gin & Tonic Syrup

- 200ml lychee syrup
- 100ml Hendricks's Gin
- 100ml tonic water

Lychee Gin & Tonic Jelly Centre

- 150ml Lychee Gin & Tonic syrup
- 10g gelatin sheets

Drunken Sponge Cake



- 20g egg yolks
- 75g caster sugar
- 100g whole eggs
- 45g egg whites
- 20g caster sugar
- 87g flour
- 12g corn flour
- 5g unsalted butter, melted

Marshmallow Mix

- 24g gelatin leaves
- 100g caster sugar
- 150ml water
- 300g light corn syrup
- 200g glucose syrup
- 200g egg whites

White Wine Jelly Droplets

- 2 cups white wine
- 3 tbsp gelatin powder
- 3 gelatin sheets
- 2/3 cup fine white sugar

Methods and Directions

DEWDROPS OF THE HEART LYCHEE GIN & TONIC MARSHMALLOWS

Lychee Gin & Tonic Syrup

- Mix all ingredients and heat to 70°C.
- Reserve 300g for the jelly recipe and soak sponge cake with the remaining syrup.

Lychee Gin & Tonic Jelly Centre

- Soak gelatin leaves in ice cold water for 3 minutes until soft. Drain gelatin and discard water.
- Heat gin and tonic syrup to 80°C and add the soaked gelatin. Stir to dissolve and strain through a sieve into a jug.
- Pour the solution into lightly greased silicon moulds (hemisphere 1.5 cm diameter).
- Chill the jelly spheres until set and turn out. Keep chilled until needed.

Drunken Sponge Cake



- Beat yolks with 75g sugar. Add whole eggs.
- In a separate bowl make French meringue with egg whites and 20g of sugar..
- Fold the first mixture into the second. Fold in sieved flour and corn flour.
- Fold in the cold melted butter.
- Spread batter onto baking tray lined with a silicone mat. Bake in a static oven at 180°C. Cook for 10–12 minutes, remove and turn out while warm.
- Cut round discs and place onto a clean tray. Soak the cut sponge pieces with the remaining Lychee Gin & Tonic syrup.

Marshmallow Mix

- Soak gelatin leaves in ice cold water for 3 minutes until soft. Drain and discard water.
- Heat sugar, water and light corn syrup in a heavy-bottomed saucepan and bring to a boil. Add the glucose syrup and increase the heat to high.
- Start whisking the egg whites on high speed.
- Cook the syrup to 140°C and pour the hot syrup on top of the egg whites in a steady stream.
- Add the previously soaked gelatin to the still hot pan and move to dissolve.
- Pour the melted gelatin onto the whisking meringue. Whisk for 1 minute and the mix is now ready to use.

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