

EARL GREY ICE-CREAM WITH ORANGE CAKE & EARL GREY OF CHOCOLATE CREAM



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Wong Ka Yi, Kaka



Cheung Kit Ting, Chiki

Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

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

Used Teas



t-Series The Original
Earl Grey

Ingredients



EARL GREY ICE-CREAM WITH ORANGE CAKE & EARL GREY OF CHOCOLATE CREAM

Dilmah Earl Grey Ice Cream

- 10g Dilmah The Original Earl Grey Tea
- 330g milk
- 45g sugar
- 30g cream
- 20g egg yolk
- 2.5g metil
- 6g glucose

Orange Cake

- 1 whole egg
- 60g sugar
- 90g cake flour
- 0.5g baking powder
- 90g melted butter
- 0.5 pcs orange zest

Dilmah Earl Grey of Chocolate Cream

- 10g Dilmah The Original Earl Grey Tea
- 25g egg yolk
- 25g sugar
- 75g dark chocolate 65%
- 150g cream
- 2.5g gelatin leaf

Dilmah Earl Grey Jelly

- 1.5g Dilmah The Original Earl Grey Tea
- 15g gelificant vegetal (vegetable gelatin powder)
- 200g water
- 15ml simple syrup

Methods and Directions

EARL GREY ICE-CREAM WITH ORANGE CAKE & EARL GREY OF CHOCOLATE CREAM

Dilmah Earl Grey Ice Cream



- Heat up the milk to 80°C, pour on to tea leaves, and stir once then brew it for 30 minutes.
- Mix the egg yolk and sugar well.
- Strain the tea leaves (step 1), and heat the tea infused milk with glucose and cream up to 82°C.
- Pour step 3 (milk mix) in to step 2 (egg mix), add the metil into the mixture, mix well.
- Cook step 4 until thick, cool down in an ice water bath.
- Keep in a freezer till needed.
- Make a smooth texture using pacojet before serving.

Orange Cake

- Beat the whole egg and sugar until it's light and fluffy.
- Add the orange zest, mix well.
- Mix the cake flour and baking powder well, add into the mixture, and mix well.
- Add the melted butter into the mixture, mix well.
- Bake the orange cake at 170°C for 10-13 minutes.

Dilmah Earl Grey of Chocolate Cream

- Heat up the cream to 80°C, pour on to the Earl Grey Tea leaf, stir once then brew it for 30 minutes.
- Mix the egg yolk and sugar well.
- Strain the tea leaves out (step 1), and heat the cream tea up to 82°C.
- Pour step 3 in to step 2, mix well and cook until thick.
- Add the soaked gelatin, mix well, remove from heat.
- Pour into the dark chocolate, mix well, cool down in an ice bath.
- Set in the mould. Keep in the fridge

Dilmah Earl Grey Jelly

- Heat the water to 100°C.
- When the water cools down to 80°C, pour on to the Earl Grey Tea, stir once and brew it for 3 minutes.
- Stir one more time before straining the tea.
- Heat the infused tea liquid with syrup and vegetable gelatin powder.
- Cool down in an ice bath and set in fridge.