

CHOCOLATE OF PASSION FRUIT AND PRALINE CAKE



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Wong Ka Yi, Kaka



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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

Ingredients

CHOCOLATE OF PASSION FRUIT AND PRALINE CAKE

Passion Fruit Curd

- 75g passion fruit purée
- 62.5g melted butter
- 2.5g lemon zest
- 25g whole egg
- 62.5g icing sugar
- 2.5g gelatin leaf
- 4 tsp Dilmah Vanilla Ceylon Tea
- 2 sliced fresh bananas
- 15ml milk
- Fresh cream, a little bit



- Orange peel oil, a little bit
- Marshmallows, a little bit

Hazelnut Custard Cream

- 20g praline royaltine
- 20g custard cream

Chocolate Glaze

- 75g cream
- 12.5g sugar
- 62.5g dark chocolate 55%
- 7.5g butter

Macaroon

- 75g almond powder
- 75g icing sugar
- 27.5g egg white
- 27.5g egg white
- 75g sugar
- 17.5g water
- 2.5g yellow food colouring

Methods and Directions

CHOCOLATE OF PASSION FRUIT AND PRALINE CAKE

Passion Fruit Curd

- Put all ingredients in a pot.
- Heat and cook until it thickens.
- Add the soaked gelatin, mix well.
- Cool down in an ice water bath.

Hazelnut Custard Cream

- Mix the praline royaltine and custard cream well.

Chocolate Glaze

- Heat the cream and sugar up to 80°C.
- Pour into the dark chocolate, mix well. Remove from heat.



- Add the butter into the mixture. Mix well.

Macaroon

- Mix the almond powder and icing sugar in the food processor and add in the egg white, mix well. (Mixture 1)
- Whisk the egg whites.
- Boil the sugar and water at 116°C and pour into the whipped egg whites. Keep whisking until it cools. (Italian meringue)
- Mix together the Italian meringue and Mixture 1.
- Pipe on to the silicon sheet and let rest until the surface dries.
- Bake at 150°C in the oven for about 20 minutes.
- Pipe the passion fruit curd between two macaroons to make a sandwich.

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