

OOLONG PUFF CRACKERS WITH CITRUS BUTTER AND LEMON BUBBLE



0 made it | 0 reviews



Jaume Ng



Leung Kwok Kin

Feel the draw of Kowloon in this enchanting hotel where grandeur combines with warmth to deliver a magical experience. Make a stop at the Lobby Lounge for some Afternoon Tea, any day of the week. Represented by Leung Kwok Kin & Jaume Ng.

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

Used Teas



t-Series The First
Ceylon Oolong

Ingredients



OOLONG PUFF CRACKERS WITH CITRUS BUTTER AND LEMON BUBBLE

Dough

- 250g flour
- 100g Dilmah The First Ceylon Oolong
- 50g olive oil
- 30g yeast
- 8g sea salt

Lemon Sphere

- 5g lemon juice
- 2.5g sugar
- 0.25g Xantana
- 0.25g Gluco
- 5g Algin

Lemon Butter

- 5g lemon zest
- 5g butter
- 3g lemon juice

Methods and Directions

OOLONG PUFF CRACKERS WITH CITRUS BUTTER AND LEMON BUBBLE

Dough

- Mix the ingredients into a dough.
- Prove in room temperature for 30 minutes.
- Bake in a 200°C oven for 7 minutes.
- Make a tiny hole in the centre of the puff to inject lemon butter.

Lemon Sphere

- Mix algin and water together. Set aside.
- Mix the rest of the ingredients together.

Lemon Butter

- Blanch lemon zest in water 3 times.
- Cook skin into the sugar solution to soften.



- Blend skin with lemon juice and butter till smooth.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 04/04/2025