

## SWEET TOASTED BREAD WITH ROSE AND ALMOND TEA AND BERRIES



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 Lychee with  
Rose & Almond

### Ingredients



## **SWEET TOASTED BREAD WITH ROSE AND ALMOND TEA AND BERRIES**

### **Toasted Bread**

- 100g milk
- 100g yeast
- 20g malt
- 100g granulated sugar
- 25g salt
- 400g egg
- 1000g cake flour
- 300g butter

### **Lychee with Rose and Almond Crèmeux**

- 300g milk
- 120g Dilmah Lychee with Rose and Almond Tea
- 300g UHT cream
- 90g granulate sugar
- 110g yolk
- 16g soled gelatin

## **Methods and Directions**

### **SWEET TOASTED BREAD WITH ROSE AND ALMOND TEA AND BERRIES**

#### **Toasted Bread**

- Break down the yeast, malt and sugar in the milk and mix with the flour.
- Stir the salt into the egg and add at 2 to 3 intervals. Add the butter only when the dough is well formed.
- Then knead the dough well and allow to stand for approx. 6 to 8 hours in a cool place.
- Work up the dough, place in greased cake tins and leave to prove. When three quarter of proof is complete, brush with egg. When fully proved bake in a medium hot oven at 180°C for about 25 minutes.
- When fully baked, cut into squares, and create an empty space in the middle.
- Cook in an oven again until they turn brown.

#### **Lychee with Rose and Almond Crèmeux**

- Boil milk and tea together, then store at room temperature for about 2 hours to extract the flavours from the tea.
- Make a cream Anglaise with heavy cream, egg yolk and caster sugar.
- Add soled gelatin to the cream Anglaise and mix well. Then pour the tea infused milk in to the cream Anglaise and mix well. Place on a tray with plastic foil.



- Use double water to cook at 100°C for 1 hour. Please keep this in a fridge

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