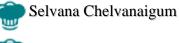


# **TRADITIONAL ELEGANCE**



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0 made it | 0 reviews



📄 Ian Jones

Frozen fragrant Jasmine Green Tea and Passionfruit Mousse layered with Mandarin and Marzipan Tea sable disc and mandarin tea jelly served with a warm yellow glaze.

- Sub Category Name Food Savory
- Recipe Source Name
  Dilmah Real High Tea Global Challenge 2015

## **Used Teas**



Exceptional Fragrant Jasmine Green tea

# Ingredients

TRADITIONAL ELEGANCE Sable Breton



- 30g Egg Yolks
- 30g Castor Sugar
- 60g Unsalted Butter
- 95g Plain Flour
- 1g Salt
- 5g Baking Powder

#### **Tea Sable Disc**

- 25g Unsalted Butter
- 125g White Chocolate
- 25g Feuillentine
- 90g Baked Sable Breton
- 2tsp. Crushed Mandarin and Marzipan Tea

#### **Mandarin Tea Jelly**

- 25g Fresh Mandarin
- 150g Mandarin Tea Infusion
- 50g Mandarin Juice
- 45g Castor Sugar
- 5g Gelatin

#### Yellow Glaze

- 60g Glucose
- 40g Water
- 60g Sugar
- 40g Condensed Milk
- 1 Gelatin Sheet
- 60g White Chocolate
- 1 drop Yellow Food Colour

#### **Tea And Passionfruit Mousse**

- 50g passion fruit
- 1tbsp. Fragrant Jasmine Green Tea infusion
- 90g white chocolate
- 100g egg yolks
- 50g castor sugar
- 7g gelatin
- 250ml semi whipped cream



### **Methods and Directions**

#### TRADITIONAL ELEGANCE Sable Breton

• Cream the butter, sugar and gradually add eggs. Add dry ingredients and rest in fridge for half an hour. Roll on baking paper and bake till golden brown.

#### **Tea Sable Disc**

- Melt chocolate
- Add the mandarin and marzipan tea and infuse for intense flavour.
- Add melted butter to the dry ingredients. Mix it all in a mixer to crush into a paste.
- Spread between two baking papers and set in fridge before cutting the discs.

#### Yellow Glaze

• Boil glucose, sugar and water and add to condensed milk. Dissolve soaked gelatin to the mix and pour on top of melted chocolate.

#### **Tea And Passionfruit Mousse**

• Make a crème anglaise and add soaked gelatin. Pour over melted chocolate. Fold in the semi whipped cream.

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