


## TEA OF HEAVEN



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

### Ingredients

#### TEA OF HEAVEN Earl Grey Financier

- 180g egg white
- 200g icing sugar
- 37g cake flour
- 200g almond powder
- 162g butter
- 1/2 pod vanilla bean
- 20g Dilmah Earl Grey Tea

#### Earl Grey Mousse

- 108g Dilmah Earl Grey Tea, brewed
- 108g cream



- 20g sugar
- 40g yolk
- 3 pcs gelatin
- 315g Manjari chocolate
- 512g whipped cream

### **Earl Grey Cream**

- 240ml milk
- 200ml cream
- 40g Dilmah Earl Grey Tea
- 80g yolk
- 40g sugar
- 6g gelatin

### **Raspberry Marmalade**

- 3000g raspberry, frozen
- 1050g sugar
- 240ml water
- 600g glucose
- 120g pectin
- 300ml lemon juice

### **Tea Infusion**

- 386ml milk
- 34g Dilmah Earl Grey Tea

### **Earl Grey Chocolate Sauce**

- 100g milk
- 200g cream
- 100g cocoa powder
- 400g sugar
- 80g Manjari chocolate
- 20ml Dilmah Earl Grey Tea, brew

## **Methods and Directions**

### **TEA OF HEAVEN Earl Grey Financier**



- Mix all dry ingredients and vanilla bean.
- Slowly add in egg whites.
- Boil the butter and tea. Strain it.
- Pour slowly into the mixer and add 10g of infused tea leaf.

### **Earl Grey Mousse**

- Make a crème Anglaise.
- Add in soaked gelatin.
- Mix in the Manjari chocolate.
- Fold in whipped cream

### **Earl Grey Cream**

- Make a crème Anglaise.
- Add in soaked gelatin

### **Raspberry Marmalade**

- Boil the frozen raspberry, water, glucose and lemon juice.
- Slowly add in sugar and pectin

### **Tea Infusion**

- Boil milk and tea.
- Keep it overnight to infuse.

### **Earl Grey Chocolate Sauce**

- Boil milk, cream, sugar and Earl Grey Tea infusion.
- Add in cocoa powder and strain.
- Pour into the chocolate