


## THE POND OF ETERNITY



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 Smita Grosse

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

### Ingredients

#### THE POND OF ETERNITY

##### Choux

- 250ml milk
- 200g butter
- 10g salt
- 10g sugar
- 500g eggs
- 300g cake flour

##### Egg Salad Filling

- 300g boiled eggs
- 10g green Shiso leaves
- 160g mayonnaise



- 10ml lemon juice
- Salt and pepper, a pinch

### **Aspic**

- 300ml water
- 5 century eggs
- 5 pcs gelatin
- Pinch of salt

### **Others**

- Herbs
- Century eggs

## **Methods and Directions**

### **THE POND OF ETERNITY**

#### **Choux**

- Boil water, milk, butter, salt and sugar.
- Add in flour.
- Add egg slowly into the mixer and mix well.

#### **Egg Salad Filling**

- Grate the boiled eggs.
- Mix all ingredients together

### **Aspic**

- Boil the water. Add in soaked gelatin and salt.
- Add in century egg skin.
- Keep the middle part of century egg to decorate with jelly.