


## PEACH SYMPHONY



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 Smita Grosse

 Jerry Li

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

### Used Teas



t-Series Peach

### Ingredients

#### PEACH SYMPHONY

#### Peach Jelly



- 325g peach purée
- 200ml water
- 29g gelatin
- 5g agar-agar
- 75g sugar
- Citric acid
- Red colouring

### **Tea Infusion**

- 360ml milk
- 40g Dilmah Peach Tea

### **Peach Mousse**

- 375ml Dilmah Peach Tea, brewed
- 1 pc vanilla bean
- 21g gelatin
- 325g white chocolate
- 555g whipped cream

### **Roulade**

- 2700g egg white
- 900g sugar
- 900g cake flour
- 630g butter

### **Peach Crumble**

- 500g butter
- 500g cake flour
- 500g sugar
- 500g almond powder
- 25g Dilmah Peach Tea

### **Sesame Hyphen Mix**

- 100g flour
- 100g sugar
- 100g egg white
- 50g butter
- 30g sesame powder to taste
- Osmanthus Flower



## Methods and Directions

### PEACH SYMPHONY

#### Peach Jelly

- Boil the purée, water and sugar mix with agar-agar.
- Add in the gelatin.
- Add in citric acid for fruitiness.
- Follow with a little bit of colouring to give the peach effect.

#### Tea Infusion

- Boil the milk up to 100°C and put in tea.
- Remove and strain after 5 minutes.

#### Peach Mousse

- Melt the chocolate.
- Add the gelatin into the milk tea infusion.
- Mix in the chocolate and cool down.
- Fold in the whipped cream.

#### Roulade

- Make a meringue and fold in the cake flour.
- Add in slowly the melted butter.
- Spread on tray and bake for 160°C for around 10 minutes in an oven.

#### Peach Crumble

- Soften the butter.
- Add in all the dry ingredients and mix to a crumble.

#### Sesame Hyphen Mix

- Mix all the ingredients.
- Spread and bake.
- Use for decoration.
- Sprinkle the flowers on top.