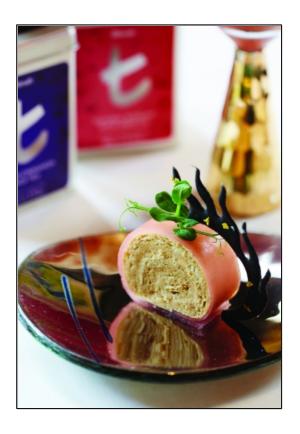
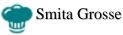


# **PEACH SYMPHONY**





0 made it | 0 reviews





Galaxy Macau offers a variety of over 50 world-class Asian and international restaurants under one roof to please everyone's palate. Represented by Jerry Li & Smita Grosse.

- 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 Hypen 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 Hypen Mix

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

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/04/2025