



Jasmine Tea Infused White Chocolate & Dragon Fruit Mini Tart



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- Sub Category Name
Food
Desserts
- Recipe Source Name
The Chefs and the Tea Maker - 2010

Used Teas



Green Tea with
Jasmine Petals

Ingredients

Jasmine Tea Infused White Chocolate & Dragon Fruit Mini Tart

- 15g Dilmah Green Tea with Jasmine Petals
- 250g White Chocolate Roughly Chopped
- 125g Heavy Cream
- 125g Whipped Cream
- 500g Dragon Fruit
- 75g Sugar

For Pastry



- 225g Butter
- 100g Icing Sugar
- 375g Flour
- 1 nos. Egg Lightly Beaten
- Pinch of Salt

Methods and Directions

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- Mix the butter and sugar together in a bowl until they are just combined. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Then add lightly beaten Egg.
- Mix on low speed until the dough starts to come together.
- Dump onto a surface dusted with flour and shape into a flat disk. Press the dough into small tart moulds and chill until firm. Meanwhile, preheat the oven to 160°C. Then bake for 10 minutes or until lightly browned. Allow to cool to room temperature.
- In the mean time scoop the Dragon Fruit from its shell. Put in a cooking pot with sugar and cook slowly until most of the liquid evaporates. Let it cool in a refrigerator.
- Heat cream and Tea in a pot until its temperature reaches 85°C. Cover and Brew for 15 minutes. Pass through a fine Strainer to get maximum jus from the Tea.
- Melt the Chocolate and whisk well to Cream the Chocolate. Add Tea/cream Mixture to the Chocolate and mix well. Then mix with Dragon Fruit pulp.
- Fold Whipping Cream and using a piping bag pipe tartlet with white chocolate dragon fruit cream.
- Decorate with a slice of Dragon Fruit and a sprig of mint leaves before serving.