

Milk and Jasmine Tea Sorbet, Mandarin Terrine, Orange Blossom White Balsamic Reduction



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- Sub Category Name
Combo
Sorbets

- Recipe Source Name
The Chefs and the Tea Maker - 2008

Used Teas



Pure Ceylon Green
Tea with Jasmine
flavour

Ingredients

Mandarin Jelly Terrine

- 6 peeled Mandarins (finely grated zest)
- 100ml Mandarin juice
- 100ml Sugar syrup

- teaspoons Orange Blossom water
- 4 gold-strength Gelatine leaves

Milk and Jasmine Tea Sorbet (Makes 1 cup)

- 4 tea bags Dilmah Green Tea with Jasmine Petals
- 225ml Milk
- 75ml pouring Cream
- 1/4 cup Glucose
- 2½ tablespoons Milk powder

Syrup

- 200ml Honey infused white balsamic (Reduce by half, cool)

Methods and Directions

Mandarin Jelly Terrine

- Soak mandarin segments in water and remove all pith. Soak the gelatine in a bowl of cold water for 5 minutes to soften. Gently squeeze gelatine to remove excess liquid.
- Infuse the zest and juice together in a small saucepan, add syrup and orange blossom water. Warm gently over low heat. Stir in the gelatine until dissolved.
- Arrange the mandarin segments into a terrine mould of desired shape, strain the jelly mixture and pour over the segments. Set in the refrigerator for at least 2 hours.
- For the sorbet, bring the milk, cream, glucose and milk powder to a boil over medium heat. Then brew the tea in this mixture. Cool and for creamier results refrigerate overnight.
- Churn in ice cream machine following manufacturer instructions.
- To make the syrup, reduce by half and cool. Smear a little reduction onto each plate.
- Cut terrine with a hot sharp knife into six 2cm slices and arrange on plates. Quenelle sorbet and serve on top of terrine.