

Chocotea Jasmine Chai Latte Delice



0 made it | 0 reviews



On Foxeys Hangout Pinot Gris braised pineapple, served with crispy puff pastry and green tea coulis

Ingredients

Chocolate garnish

Chocolate Garnish

- Green Tea Coulis
- White chocolate delice
- Puff pastry
- Chocolate garnish
- Micro basil
- Melted chocolate

Dark Chocolate Flourless Sponge

Dark Chocolate Flourless Sponge

- 245g egg whites
- 173g sugar
- 1/2g salt
- 168g egg yolks
- 55g almond meal
- 55g cocoa powder sifted

Puff pastry

Puff pastry

- 375g plain flour
- 5g salt
- 188g water



- 67g soften butter
- 250g butter for rolling

Green Tea Coulis

Green Tea Coulis

- 3g Dilmah Green Tea with Jasmine Flower
- 10g lemon juice
- 100g water
- 50g sugar
- 5g corn flour
- Green food colouring

Brown Foxeys Hangout Pinot Gris Braised Pineapple

Brown Foxeys Hangout Pinot Gris Braised Pineapple

- 375g under ripe pineapple, peel and cut out the core keeping it in one piece.
- 700g sugar
- 1/4 ea vanilla bean
- 50g Foxeys Hangout Pinot Gris
- 50g water
- 50g sugar

White Chocolate, Green Tea and Jasmine Flower Chai Latte Delice

- 1200g cream
- 120g sugar
- 180g white chocolate couverture
- 1 stick cinnamon
- 2 ea Star Anis
- 3 ea cloves
- 10g Dilmah Green Tea with Jasmine Flower

Methods and Directions

Chocolate garnish

Chocolate Garnish

- Temper dark chocolate couverture and using pastry pallet knife, spread on the guitar sheet then use pastry comb to create straight line. Just before the chocolate is set, place another guitar sheet on top and place something semi heavy on top to let it completely set on straight.

Dark Chocolate Flourless Sponge

Dark Chocolate Flourless Sponge

- Make French meringue by whipping egg white and sugar until medium peak.
- Whisk egg yolks until very soft and fold into the meringue then immediately fold in the cocoa powder and almond meal.



- Spread the sponge mix onto the pre-line baking tray and bake at 180°C for about 7-8 mins.
- 250g white chocolate couverture
- 250g cocoa butter
- 30ea unmold and trimmed white chocolate delice

To Finish

- Melt and temper the co

Puff pastry

Puff pastry

- In mixing bowl, using dough hook, mix flour, salt, water and 67 g butter until just before window stage (mix until smooth).
- Rest and cover and the dough for 15 mins.
- Prepare the rolling butter into 30×40 cm.
- Roll the dough out to 30× 60 cm and place the butter onto it, leaving the dough 1/3 uncovered.
- Fold the remaining dough onto the butter and fold in half again to make 2 layer of butter and 3 layer of dough (half turn).
- Repeat the half turn 5 ti

Green Tea Coulis

Green Tea Coulis

- Bring water and lemon juice to the boil.
- Mix sugar and corn flour and add to the liquid, once the corn flour is cooked out add the green tea.
- Stir through remove from heat immediately and let infuse for 5 minutes.
- Pass through fine mass and cool completely on water bath.
- Store in airtight container with surface covered

Brown Foxeys Hangout Pinot Gris Braised Pineapple

Brown Foxeys Hangout Pinot Gris Braised Pineapple

- In a saucepan, make dry caramel with first sugar then remove from heat. Add pineapple and vanilla ensuring the caramel coats all sides of the pineapple.
- Place the saucepan back on stove and adding the rest of ingredients and bring the boil.
- Let simmer for 5 minutes remove the saucepan from heat and place in ice water bath to cool completely.
- Place the pineapple and the liquid into a vacuum pack on medium.
- Once the liquid it the bag is boiling seal and

White Chocolate, Green Tea and Jasmine Flower Chai Latte Delice

- Roast the spices until they release their fragrance, remove from roasting tray and place into a saucepan.
- Add the cream and sugar then bring to the boil.
- Add green tea and let infuse for 5 minutes.
- Whisk in the white couverture then bring the garnach back to the boil.
- Remove from heat and whisk thoroughly then pass through fine mass.



- Cover the surface and chill overnight.
- Gently whip the garnach mix on low speed until firm.
- Pipe int

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