

## White chocolate Green tea and jasmine flower chai latte delice on Foxeys Hangout Pinot Gris braised pineapple, served with crispy puff pastry and green tea coulis



0 made it | 0 reviews



- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Real High Tea Australia Volume 1

### Used Teas



t-Series Green Tea  
with Jasmine Flowers

### Ingredients



**White chocolate Green tea and jasmine flower chai latte delice on Foxeys Hangout Pinot Gris braised pineapple, served with crispy puff pastry and green tea coulis**  
**White Chocolate, Green Tea and Jasmine Flower Chai Latte Delice**

- 1200g cream
- 120g sugar
- 180g white chocolate couverture
- 1 stick cinnamon
- 2 star anise
- 3 cloves
- 10g Green Tea and Jasmine Flower

**Brown Foxeys Hangout Pinot Gris Braised Pineapple**

- 375g under-ripe pineapple,
- peeled and cored,
- keeping it in one piece.
- 700g sugar
- 1/4 vanilla bean
- 50g Foxeys Hangout Pinot Gris
- 50g water
- 50g sugar

**Green Tea Coulis**

- 3g Green Tea and Jasmine Flowers
- 10g lemon juice
- 100g water
- 50g sugar
- 5g cornflour
- Green food colouring

**Puff Pastry**

- 375g plain flour
- 5g salt
- 188g water
- 67g softened butter
- 250g butter for rolling

**Dark Chocolate Flourless Sponge**

- 245g egg whites
- 173g sugar
- 1/2g salt



- 168g egg yolks
- 55g almond meal
- 55g cocoa powder sifted
- 250g white chocolate couverture
- 250g cocoa butter
- 30 unmold and trimmed white chocolate delice
- Green Tea Coulis
- White Chocolate Delice
- Puff Pastry
- Chocolate garnish
- Micro basil
- Melted chocolate

## Methods and Directions

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### **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 ganache back to the boil.
- Remove from heat and whisk thoroughly then pass through fine mesh.
- Cover the surface and chill overnight.
- Gently whip the ganache mix on low speed until firm.
- Pipe into mini savarin mold. Cover with braised pineapple and chocolate flourless sponge.



- Place in refrigerator until set before releasing from the mold.

### **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 to 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 in the bag is boiling, seal and cook in 75 – 80°C water bath for 1 – 1 1/2 hours.
- Once cooked, refrigerate to cool completely.
- Remove from heat, drain and cut into desired shapes and sizes.

### **Green Tea Coulis**

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

### **Puff Pastry**

- In mixing bowl, using dough hook, mix flour, salt, water and 67g butter until just before window stage (mix until smooth).
- Rest and cover the dough for 15 minutes.
- Prepare the rolling butter into 30×40cm.
- Roll the dough out to 30×60cm and place the butter onto it, leaving the dough one-third uncovered.
- Fold the remaining dough onto the butter and fold in half again to make 2 layers of butter and 3 layers of dough (half turn).
- Repeat the half turn 5 times and rest 30 minutes each turn.
- After 6 half turns, the puff pastry is ready to use.
- Roll out to the thickness that you want and rest for 30 minutes before cutting into shape and size.
- Dock and bake for 185°C for approximately 15 minutes.

### **Dark Chocolate Flourless Sponge**

- Make French meringue by whipping eggs 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-lined baking tray and bake at 180°C for about 7 – 8 minutes.

### **To finish**



- Melt and temper the cocoa butter and white chocolate.
- Spray onto the white chocolate delicately ensuring it covers all around.
- Place in freezer to set completely.

### **Chocolate garnish**

- Temper dark chocolate couverture and using pastry pallet knife
- to 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 set on straight completely.

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