

Battenberg Lollypop with Italian Almond Tea & Pear Crumble



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Leanne Ayre



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- Sub Category Name
Food
Desserts
- Recipe Source Name
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Real High Tea

Used Teas



t-Series Italian
Almond Tea

Ingredients

Battenberg Lollypop with Italian Almond Tea & Pear Crumble Battenberg Lollypop Almond sponge

- 1.5kg icing sugar
- 600g ground almonds



- 625g flour
- 15g baking powder
- 150g invert sugar
- 1.7kg egg whites
- 900g butter noisette
- 200g honey

Buttercream

- 300g milk
- 175g sugar
- 250g yolks
- 175g sugar
- 7g whites
- 1125g butter

Marzipan

- 600g ground almond
- 500g sugar
- 250g water
- 125g glucose
- 100g inverted sugar

Italian Almond Tea & Pear Crumble

- 1600ml hot water (at 100°C)
- 8 tbsp Dilmah t-Series Italian Almond tea leaves
- 40ml sugar syrup
- 4/6 petite poires
- 10ml spiced pear purée
- Crumble foam

Petite poires

- 100g stock syrup
- 50g honey
- 8g thyme
- 12 pears for poaching

Crumble foam

- 250g digestive biscuits
- 250g crème anglaise
- 6g gelatine



- 1 nitrous oxide (N₂O) charger

Methods and Directions

Battenberg Lollypop with Italian Almond Tea & Pear Crumble

Battenberg Lollypop Almond sponge

- Burn butter in a pan.
- Mix all dry ingredients.
- Add butter mix with paddle.
- Rest.

Buttercream

- Make crème anglaise using milk and 175g sugar and yolks;
- Italian meringue using, 175g sugar and egg whites.
- Mix crème anglaise with butter and then fold in meringue.

Marzipan

- Take water, sugar and glucose to 114°C.
- Pour slowly onto almonds and inverted sugar and mix in machine with paddle until cool. Spread onto oiled trays and keep in air tight containers. Roll using corn flour to serve.

Italian Almond Tea & Pear Crumble

- Brew Dilmah t-Series Italian Almond tea with the hot water and sugar syrup for 4 minutes.
- When the tea has finished brewing, pour slowly over the top of the pear into the glass.
- Aim to fill 3/4 of the glass, leaving room for the crumble foam.
- Slowly squeeze the foam on top of the tea allowing it to float on the surface .
- Serve with a straw and parfait spoon.

Petite poires

- Prepare a Reisling or large wine glass, by placing the pear purée in the bottom of the glass. Then place the petite poires on the top of the spiced purée.
- Add thyme to stock syrup and honey. Poach for 4–5 minutes.
- Drain and chill.

Crumble foam

- Soak digestive biscuit in crème overnight. Whisk and thicken with gelatine. And the mix to an espuma gun and shake to foam.



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