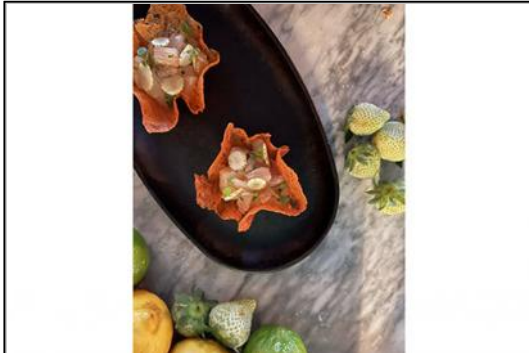


Tea Infused Tartelettes with Oolong Mousse and Hamachi



0 made it | 0 reviews



Desmond Lauffer from The Immunity inspired by tea challenge

- Sub Category Name
Food
Savory
- Recipe Source Name
Immunity Inspired by Tea Recipes
- Festivities Name
Autumn
Spring
Summer
Winter
- Activities Name
Immunity Inspired by Tea Recipes

Used Teas



t-Series Sencha Green
Extra Special

Ingredients

Tea Infused Tartelettes with Oolong Mousse and Hamachi



Tart Shells

- 300g Base Purée
- 24g Isomalt
- 12g Dry Glucose
- 18g Corn Starch
- 5g Trapper Salt

Oolong Mousse

- 500g Heavy Cream
- 100g Milk
- 50g Sugar
- 50g Egg Yolk
- 17g Dilmah's Oolong Tea
- 1.75g Gelatin

Hamachi Filling

- Hamachi(North Sea Yellow Tail)
- Shoyu (Japanese Soy Sauce)
- Olive Oil
- Chives
- Lime Zest

For Green Strawberries

- Green Strawberries

Methods and Directions

Tea Infused Tartelettes with Oolong Mousse and Hamachi Tart Shells

- Cook the vegetables for the base purée and blend with the cooking liquid until smooth.
- Add the dry ingredients, stir until the ingredients become on mass.
- Bring to a simmer, and spread on silicone mats.
- Leave in the oven on 70 degrees overnight.
- Cut the dehydrated sheets to size and dip in sunflower oil heated to 110 degrees.
- When the sheets become soft take out and cast over the tartlet molds.
- Let them harden out for about 5 minutes at 140 degrees.

Oolong Mousse



- Mix the cream, milk, sugar and oolong together, and bring to a simmer in a pan. Cover and let rest for at least 30 minutes.
- Strain and bring to a simmer again. Mix well to make a creamy mixture.
- Add the yolk and gelatin and continue to cook, on low heat while stirring continuously.
- Heat the mixture to 85 degrees, pour into a container, cover it with cling wrap and let rest overnight under refrigeration.
- When the mousse is ready, place in a siphon and add two cartridges.

Hamachi Filling

- Cut the Hamachi into small pieces, preferably a 50/50 mix of loin and belly.
- Add a bit of Shoyu and olive oil to flavor, finish with chives and lime zest.

Green Strawberries

- Slice the strawberries as thinly as possible.

Plating The Tartelette

- Take two tartlets and fill them to about a quarter with the oolong mousse.
- Add a couple of spoons of the Hamachi mixture on top.
- Finish off with green strawberries.