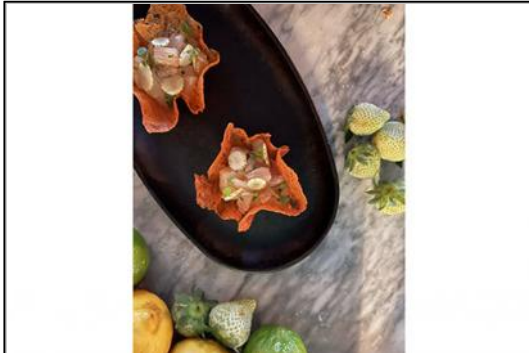


## Tea Infused Tartelettes with Oolong Mousse and Hamachi



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.