

Dilmah Citrus



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ML Aravinda

- Sub Category Name
Food
Desserts
- Recipe Source Name
Global Pastry Challenge WACS Congress 2022



Used Teas



t-Series The Original
Earl Grey

Ingredients

Dilmah Citrus Bergamot cream

- 52g Whole egg
- 80g Sugar
- 1g Lemon zest
- 50g les vergers Boiron Bergamot 100% puree
- 93g Butter



- 35g Coco butter
- 3g Gelatine

Bergamot and Blood orange gelee

- 100g les vergers Boiron Bergamot 100% puree
- 100g les vergers Boiron Blood orange 100% puree
- 30g Sugar
- 2g Agar Agar

Almond crumble

- 80g Brown sugar
- 80g Butter
- 80g Flour
- 106g Almond powder
- 2g Salt

Chocolate Frangipane

- 80g Flour
- 4g Baking Soda
- 7g Baking Powder
- 90g Almond Powder
- 30g Cocoa Powder
- 45g Coconut Oil
- 80g Trimoline
- 140g Coconut Milk
- 45g Sunflower Oil

Earl grey Bavarois

- 53g Sugar
- 241g Cream
- 196g Milk
- 83g Egg yolk
- 4g Gelatine
- 23g Dilmah earl grey tea

Gianduja Milk Chocolate mousse

- 102g Milk
- 20g Egg Yolk
- 51g Valrhona praline 50% noisette hazelnut
- 102g Valrhona Bahibe 46%



- 225g Semi whipped cream
- 2g gelatine

Earl Gray and ginger Glace

- 150g Water
- 225g Sugar
- 5g Pectin NH
- 87g Glucose
- 12g Gelatine
- 12g Dilmah earl grey tea
- 11g Fresh ginger

Earl Gray Ganache

- 139g Cream
- 22g Dilmah earl grey tea
- 42g Glucose
- 33g Sorbitol
- 192g Valrhona Bahibe 46%
- 27g Valrhona Andoa Noire 70%

Choux

- 190g Milk
- 95g Butter
- 9g Sugar
- 114g Flour
- 3g Salt
- 190g Egg

Raspberry Kappa Glace

- 200g Water
- 80g les vergers Boiron Raspberry 100% puree
- 80g Sugar
- 4g Kappa gum powder
- 40g Glucose

Raspberry coulis

- 250g les vergers Boiron Raspberry 100% puree
- 40g Water
- 40g Icing Sugar
- 10g les vergers Boiron Bergamot 100% puree



Bergamot & Yoghurt Ice cream

- 31g Milk
- 62g Cream
- 65g Sugar
- 11g Dextrose
- 308g Yoghurt
- 2g Stabilizer
- 80g les vergers Boiron Bergamot 100% puree

Sesame Tuile

- 100g Sugar
- 125g Glucose
- 62.5g Butter
- 125g White sesame
- 25g Black Sesame

Blood Orange Foam

- 100g les vergers Boiron Blood orange 100% puree
- 20g Sugar
- 1g Soy lecithin

Activated charcoal Mix for black stamp

- 5g Activated charcoal powder
- 10g Corn oil

Hibiscus Past for stamp

- 20g Hibiscus flower
- 250g Water
- 50g Sugar

Methods and Directions

Dilmah Citrus

Bergamot cream

- Boil the Bergamot puree and lemon zest.
- Add egg and sugar
- Cook till 85°C



- Remove from the heat and add gelatine.
- Keep until 32°C
- Add the soft butter and blend it

Bergamot and Blood orange gelee

- Add the puree and orange zest into the cooking pot and boil.
- Once start to boil, add the sugar & pectin into the mixture and mix well.
- Boil two minutes and remove from the heat.
- Add the mixture in to the mould and keep in the freezer.

Almond crumble

- Mix All the ingredients together.
- Make roll.
- Keep in the freezer until frozen.
- Once it frozen grate into the baking tray using grater.
- Bake at 180°C 10 to 12 minutes.

Chocolate Frangipane

- Warm the coconut oil, trimopne, sunflower oil and coconut milk.
- Add all the dry items and mix well.
- Bake 170°C 12 to 15 minutes.

Earl grey Bavaois

- Boil the milk and cream with tea
- Then remove the tea
- Mix sugar and egg yolk
- Cook with the milk and cream until 85°C
- Remove from the heat and add gelatine.

Gianduja Milk Chocolate mousse

- Bring milk, eggs, and hazelnut praline to 83°C.
- Pour onto the chocolate and mix well.
- Add the gelatine.
- When the emulsion reaches 39°C add the semi-whipped cream to lighten.

Earl Gray and ginger Glace

- Boil the water with tea and ginger.
- Keep few minutes to absorb the colour and the flavour.
- Strain the mixture and boil again with sugar.



- Once boiling add the pectin and boil two minutes.
- Once boiling add the pectin and boil two minutes.
- Keep in the chiller.
- Use the glaze in 35°C for cake glazing.

Earl Gray Ganache

- Boil the cream with Dilmah earl grey tea and keep 10 minutes for infusing.
- Strain the cream and boil with glucose, sorbitol and ginger.
- Remove from the heat and add the chocolate.
- Blend well.

Choux

- Boil milk with the butter.
- when it is boil add the flour sugar and salt.
- Cook it until become Dough.
- Put the mixture into the mixing bowl and put all the egg and mix with Wisk.
- Bake 180°C 30 to 35 min

Raspberry Kappa Glaze

- Use the sugar, glucose, puree, and water to make a syrup.
- Sprinkle on the Kappa Gum and bring the mixture to the boil.
- Leave to cool slightly.
- Once it is at 70 to 80°C can use for Deeping.

Raspberry coulis

- Add all the ingredients together and boil.

Bergamot & Yoghurt Ice cream

- Boil the sugar, dextrose, milk, and cream.
- Slowly add the Bergamot puree and the yoghurt into the mixture.
- Add the stabilizer and cook well.
- Place the mixture into the ice cream machine.

Sesame Tuile

- Add the sugar, glucose, and butter into the cooking pot.
- Cook till 106°C.
- Add the sesame and keep until cool.
- Bake 180°C for 10 to 12 minutes.



Blood Orange Foam

- Blend the puree, sugar and lecithin and use the foam kit to make the foam.

Activated charcoal Mix for black stamp

- Mix the Powder and oil together.

Hibiscus Past for stamp

- Boil All together.
- Blend well and strain.
- Reduce the syrup until become thick cream.

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