

## Yuen Oat Yeung and Char Siu Pineapple Scone





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Sub Category Name
 Food
 Main Courses

### **Ingredients**

Yuen Oat Yeung and Char Siu Pineapple Scone Yuen Oat Yeung:

(Servings for 4)

- 1000 ml Water
- 200 g Leftover Coffee (we use Illy)
- 350 ml Oat milk
- 20 g or 10 Tea Bags of Dilmah Supreme Ceylan Single Origin Tea

# Char Siu Pineapple Scone For the Pineapple Scone:

- 900 g Cake Flour
- 25g Baking Powder 50 g Sugar
- 250g Butter
- 200g Honey
- 250g Egg
- 200g Milk

#### For the Puff:

- 570g Cake Flour
- 450g Butter



- 438g Sugar
- 60g Brown Sugar
- 1g Yellow Powder

#### For the Char Siu:

- 3 lb, Pork
- ¼ cup Sugar
- 2 tsp. Salt
- ½ tps. Five Spice Powder
- 1/4 tps. White Pepper
- 1 tps. Shaoxing Rice Wine
- 1 tps. Soy Sauce
- 1 tps. Hoisin Sauce
- 2 tsp. Molasses
- 3 pc Finely Minced Garlic
- 2 tps. Honey
- 1 tps. Hot Water

#### **Methods and Directions**

#### Yuen Oat Yeung and Char Siu Pineapple Scone

- 1. In a saucepan, brew the tea in 1L of water for 5 minutes. If using tea bags, strain the leaves afterward.
- 2. Add the leftover coffee to the tea and simmer for an additional 10 minutes to intensify the flavors and reduction.
- 3. Strain the mixture again using a proper filter.
- 4. Gently heat the mixture over low to medium heat, then add the Oat milk.
- 5. Serve the drink in mugs and enjoy!

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