

## 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
- ¼ 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!