

Rose Mellow Paired with Tropical Heaven



0 made it | 0 reviews



- Sub Category Name
Combo

Ingredients

Rose Mellow Paired with Tropical Heaven

Rose Mellow (Dilmah French Rose Vanilla Milk Tea).

- 60ml Dilmah French rose Vanilla Tea
- 100 g Milk
- Marshmallow
- Meringue

Tropical Heaven: Coconut Wood Apple Tropical Mousse

- 500 g Coconut Cream
- 100 g Sugar
- 500 g Wood apple puree
- 30 g Gelatin
- 1300 ml Cream
- 5 g Salt

Wood Apple Curd

- 400 g Egg yolk
- 500 g Egg
- 500 g Sugar



- 1.5 l Wood apple puree
- 45 g Gelatin
- 500 g Soft butter

Chocolate Almond Crumble

- 500 g Almond powder
- 400 g Flour
- 100 g Cocoa powder
- 500 g Butter
- 500 g Sugar

Coconut Crumble

- 1 kg Sugar
- 300 g water
- 1300 g Coconut powder

Methods and Directions

Rose Mellow Paired with Tropical Heaven

Rose Mellow (Dilmah French Rose Vanilla Milk Tea)

- Heat the water 95-100c and add the Dilmah French rose vanilla Tea leaves.
- Let it brew for 5 minutes strain the leaves the add milk into the cup.
- Then add the Dilmah French Vanilla Tea, finish it up with Meringue and sprinkle some marshmallow and serve.

Tropical Heaven: Coconut Wood Apple Tropical Mousse.

- In a saucepan, boil the coconut cream, wood apple puree, and sugar together.
- Add gelatin to the mixture and blend well. Let it cool.
- Once cooled, add salt.



- Semi-whip the cream, then gently fold in the wood apple-coconut mixture.

Wood apple Curd

- Double boil eggs, egg yolks, sugar, and wood apple puree while continuously whisking until it reaches 74°C.
- Once thickened, remove from heat and cool using an ice bath until it reaches 43°C.
- Add soft butter and blend with a hand blender until smooth.

Chocolate Almond Crumble

- Beat butter and sugar together until creamy.
- Sieve flour, almond powder, and cocoa powder together.
- Gradually add the dry mix to the butter-sugar mixture and mix gently.
- Bake at 160°C for 30 minutes, then crumble once cooled.

Coconut Crumble

1. Boil sugar and water to soft ball stage.
2. Add coconut powder and mix well until crumbly.