

“DADAR GULUNG” DECONSTRUCTIVE



0 made it | 0 reviews



Yuri Komalasari



Rozacques A.A Momonga

Set in a peaceful prestigious oasis of serenity and timeless architectural design which exemplifies the Indonesian aspiration to be thoroughly modern yet distinct at the same time, the Dharmawangsa Jakarta is elegance personified. Represented by Rozacques A.A Momonga & Yuri Komalasari.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

“DADAR GULUNG” DECONSTRUCTIVE

Pandan Mille Feuille Crêpes

- 450cc fresh milk
- 50cc pandanus juice
- 250g soft flour
- 50g sugar
- 50g melted butter
- 4 pcs whole egg
- Pinch of salt

Coconut Mousse



- 500cc coconut milk
- 200g sugar
- 10 pcs gelatine leaf
- 500g whipped cream

Jack Fruit Compote

- 250g sweet meat jackfruit
- 75g sugar
- 25g apricot gel
- 100ml water
- 10g corn flour
- 2 pcs fresh pandanus leaf

Jackfruit Crispy Tuile

- 100g jackfruit puree
- 100g glucose

Methods and Directions

“DADAR GULUNG” DECONSTRUCTIVE

Pandanus Mille Feuille Crêpes

- Pour all the dry ingredients in to the mixing bowl. Add eggs.
- Add fresh milk and pandanus juice into the dry ingredients. Melt into the mixture and strain it.
- Panfry the mixture with a little butter. Rest the mixture.
- Spread a crepe with the coconut mousse. Build it up to next layer until your desired height is acquired.
- Finish with the jackfruit compote, sliced banana, and jackfruit tuile.

Coconut Mousse

- Boil coconut milk and sugar until hot and the sugar has completely dissolved.
- Soak the gelatin in cold water and add to the coconut mixture. Let the mixture cool until slightly thickened.
- Combine the coconut mixture with whipped cream and fold with a rubber spatula until smooth.
- Layer the pandanus skin crêpes with coconut mousse.
- Keep in the chiller.

Jack Fruit Compote

- Dice the jackfruit.



- Boil the jackfruit with sugar, apricot gel and pandanus leaf. Add corn flour.
- Stir gently and cool.

Jackfruit Crispy Tuile

- Boil all the ingredients until glucose is dissolved.
- Spread the mixture thickly in a silpat and bake in the oven until golden brown for about 15 minutes at 180°C.
- Take out from the oven and keep in the freezer before use.

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