

## A THOUSAND LEAVES OF TEA CARAMELISED INVERSE PUFF PASTRY



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- Sub Category Name

Food

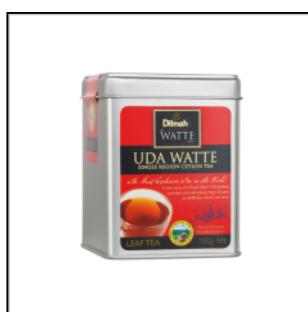
Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 2



### Used Teas



Uda Watte

### Ingredients

## A THOUSAND LEAVES OF TEA CARAMELISED INVERSE PUFF PASTRY

### Beurrage

- 720g butter
- 315g flour

### Detrempe

- 600g strong flour
- 180g butter
- 300ml water, iced
- 20g salt
- 7ml vinegar

### Uda Watte Pastry Cream 500ml milk

- 4 scoops Dilmah Uda Watte Tea
- 120g yolks
- 125g sugar
- 50g corn flour
- 200g butter

### Uda Watte Jelly

- 250ml spring water
- 1 scoop Dilmah Uda Watte Tea
- 5g gelatin
- 20g sugar

### Uda Watte Chantilly

- 200g cream
- 1 scoop Dilmah Uda Watte Tea
- 10g sugar

### Milk Leaves

- 2l milk

### Tea Leaf Tuile

- **2l milk**
- 100ml spring water
- 1 scoop Dilmah Uda Watte Tea
- 15g Pure-Cote B790

## Methods and Directions

### A THOUSAND LEAVES OF TEA CARAMELISED INVERSE PUFF PASTRY Beurrage

- Combine with a paddle/mixer, flatten into a rectangle and chill covered.

#### Detrempe

- Mix with a dough hook until a clear dough forms. Chill covered.
- Laminate 6 half turns with the butter paste on the outside.
- Roll to 1.5mm thick and bake at 190°C between two oven trays until baked through but not too coloured. Increase the oven temperature to 220°C.
- Remove the pastry and sift an even coating of icing sugar and return it to the hot oven. Watch as it caramelises. This will take 5-8 minutes.

#### Uda Watte Pastry Cream

- Bring milk to a boil and remove from heat. Add tea and leave covered to infuse for 5 minutes.
- Strain 200g and pour over whisked yolk, sugar and corn flour mix.
- Whisk butter in as it cools.
- Beat the mixture till smooth and spread over a go-between lined tray to a thickness of 7mm.

#### Uda Watte Jelly

- Hydrate gelatin in cool water and add to warm tea infusion.
- Once cool, pour over Uda Watte pastry cream.
- Cut the combined layers to size (2x6cm) once frozen.

#### Uda Watte Chantilly

- Vacuum seal on high pressure and leave for 48 hours for a cold infusion that preserves lighter notes of the tea.
- Whip to a firm peak.

#### Milk Leaves

- Bring milk to a boil and strain with a chinois into a gastronorm tray.
- Place over very low heat that keeps the milk hot.
- As the surface cools, a skin will form.
- Lay a piece of baking paper down over the surface and lift the skin up with the paper letting it drip and place on a wire rack under a hot lamp or in a warm 50°C oven to dry.

#### Tea Leaf Tuile



- Bring water to the boil and infuse tea for 3 minutes.
- Add the Pure-Cote and return to heat for 3 minutes.
- Stir very well then pour onto an acetate lined tray and dry in the oven at 55°C for 6 hours.
- When dry, the film will peel off and become quite brittle.

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