

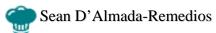
# A THOUSAND LEAVES OF TEA CARAMELISED INVERSE PUFF PASTRY





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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 Cream500ml 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
- 1scoop Dilmah Uda Watte Tea
- 10g sugar

#### **Milk Leaves**

• 21 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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