

## WHITE CHOCOLATE UDON NOODLE WITH MANGO TEA CONSUMMÉ



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Renew and recharge at one of Bangkok's finest five star hotel addresses for business or pleasure – the Westin Grande Sukhumvit Hotel Bangkok. Savour the epicurean offerings where award-winning venues serve delectable, well-balanced cuisines in inspiring settings. Represented by Cherdphong Sonkanok & Ekapoj Yamlamai.

- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Used Teas



t-Series Mango and Strawberry

### Ingredients



## **WHITE CHOCOLATE UDON NOODLE WITH MANGO TEA CONSOMMÉ**

### **Udon**

- 30g gelatin sheets
- 250g cream
- 150g white chocolate buttons
- 1 vanilla bean
- 150g sugar
- 20ml lemon juice

### **Consommé**

- 100ml Dilmah Mango & Strawberry Tea

## **Methods and Directions**

## **WHITE CHOCOLATE UDON NOODLE WITH MANGO TEA CONSOMMÉ**

### **Udon**

- Boil cream with vanilla bean, sugar and lemon juice. Leave to cool.
- Melt white chocolate and add to the cooled cream.
- Soak gelatin in cold water.
- Pour onto tray with thick plastic sheet.
- Put in fridge for 2 hours to set.
- Cut into strips.

### **Consommé**

- Make a sweet Mango & Strawberry tea.
- Cool down on ice.