

WHITE CHOCOLATE UDON NOODLE WITH MANGO TEA CONSUMMÉ



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Ekapoj Yamlamai



Cherdphong Sonkanok

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- 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

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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.