JASMINE ROSELLE CAKE

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An unmistakable resort, set amidst one of the best golf courses in the region, Le Méridien Hotel Suvarnabhumi is a compelling choice for meetings and city escapes. It is also the closest five star resort to Bangkok's International Airport. Be inspired and energised by the global flavours and creative presentations of their carefully curated fare at Latest Recipe, Favola, and Latitude 13° 39'. Represented by Anupong Nualchawee & Nongnuch Abanpaew.

- Sub Category Name
  Combo
  Desserts

- Recipe Source Name
  Real High Tea 2014/15 Volume 1

Used Teas

t-Series Green Tea
with Jasmine Flowers

Ingredients

JASMINE ROSELLE CAKE
Coconut Dacqouise

- 375g egg white
- 300g sugar
- 150g almond powder
- 150g icing powder
- 175g dry coconut

Roselle Jelly

- 50g roselle
- 500ml water
- 140g sugar
- 8 sheets bloomed gelatin leaf

Jasmine Bavarois

- 400ml Dilmah Green Tea with Jasmine Flowers infused milk
- 150g egg yolk
- 220g sugar
- 11 sheets gelatin
- 1000ml whipped cream

Clear Glaze Topping

- 180ml simple syrup
- 1g xantana
- 1g alginate
- 2g pink colouring

Methods and Directions

JASMINE ROSELLE CAKE
Coconut Dacqouise

- Beat sugar with egg white until soft peaks form.
- Sift almond icing and coconut together.
- Fold into egg white mix, pour on a sheet pan and bake at 190°C for 14 minutes

Roselle Jelly

- Boil roselle with water until it takes colour. Drain.
- Add sugar, stir well, turn off the heat. Add gelatin when the temperature comes down to about 60°C.

Jasmine Bavarois

- Infuse milk with Dilmah Jasmine Green Tea overnight.
- Heat milk, yolk and sugar over low heat. Stir continuously till it reaches 82°C and turn off the heat.
- Add gelatin and allow to fully dissolve. Let it cool then fold into whipped cream.

Clear Glaze Topping

- Mix all ingredients together, set overnight.
- Use when the cake is ready to be glazed

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