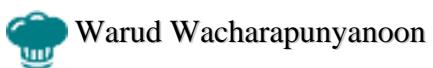


MANGO STRAWBERRY JELLY COOKIE



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Discover the treasures of Khao Lak at one of Marriott Thailand's flagship properties, the JW Marriott Khao Lak Resort and Spa, recipient of the 2010 Condé Nast World's Top New Hotels award. Represented by Warud Wacharapunyanoon & Narubet ChaoPanich.



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

Used Teas



t-Series Mango and
Strawberry

Ingredients

MANGO STRAWBERRY JELLY COOKIE

Mango Strawberry Jelly

- 170 ml Dilmah Mango & Strawberry Tea
- 1 gelatin sheet
- 1.3g agar powder
- 40g sugar

Cookie Dough

- 50g sugar
- 100g butter
- 150g cake flour
- 1 egg yolk
- 2g baking powder
- 2ml vanilla essence
- Fresh mango

Methods and Directions

MANGO STRAWBERRY JELLY COOKIE

Mango Strawberry Jelly

- First, prepare the tea by brewing 4g of Mango & Strawberry tea in 200ml of boiling water for 3-5 minutes. Strain and set aside for the tea to cool.
- Use 170ml of the cooled tea and boil it with gelatin, agar powder and sugar until it reaches 100°C.
- Pour into moulds and keep in a chiller for 1 hour or until set.

Cookie Dough

- Preheat the oven to 175°C.
- Line and prepare a tray for baking.
- Add all the ingredients in a bowl and run the mixer at low speed for 1 minute.
- Place the dough on a flat surface and gently roll it in to sticks of 3cm diameter. Rest the dough in a chiller for 1 hour.
- Once chilled, slice the dough, place the sliced dough in the pre-prepared baking tray and bake in an oven for 10-12 minutes or until it becomes nicely browned.