

## MANGO AND STRAWBERRY TEA MOUSSE



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 Charoenchai Kamwong

 Channarong Hongsatan

A luxurious abode featuring traditional Thai architecture, hand-painted silk ceilings, a grand lobby and glorious gardens, the Four Seasons Hotel Bangkok located at the heart of the city is a rare combination of convenience and opulence. Represented by Channarong Hongsatan & Charoenchai Kamwong.

- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

### Used Teas



t-Series Mango and  
Strawberry

### Ingredients

## MANGO AND STRAWBERRY TEA MOUSSE

### Basic Custard

- 500ml whipping cream
- 500ml milk
- 200g egg yolks
- 100g sugar
- 40g Dilmah Mango & Strawberry Tea
- 20g gelatin
- 1165g white chocolate
- 600g basic custard
- 900ml whipped cream

### Methods and Directions

## MANGO AND STRAWBERRY TEA MOUSSE

### Basic Custard

- Mix egg yolk and sugar until it turns lighter in colour. Set aside.
- Bring milk to a boil.
- Remove from heat and add Mango & Strawberry Tea. Allow to steep for 8 minutes.
- Strain out the loose tea or tea bags.
- Add whipping cream into the mixture and bring to a boil again.
- Add the egg yolk and sugar mixture in little by little to ensure that no lumps form.
- Heat to 84°C before removing from heat.
- Add gelatin when the mixture reaches 50°C. Stir and allow to fully melt.
- Pour the basic custard mix into the white chocolate.
- Stir to incorporate.
- Bring the custard and chocolate mixture to 38°C before adding the whipped cream.
- Fold to incorporate.
- Portion and serve.