

LYCHEE WITH ROSE AND ALMOND INFUSED PINEAPPLE



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Delattre Guillaume



Brouck Jean-Francois

Zazen draws inspiration from the Japanese word meaning “to find inner peace”. The resort in Koh Samui is dedicated to guiding its guests on a journey of tranquility, pleasure and the satisfaction of reconnection to the self. Represented by Brouck Jean-Francois & Delattre Guillaume.

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



Used Teas



t-Series Lychee with
Rose & Almond



t-Series The Original
Earl Grey



t-Series Rose With
French Vanilla

Ingredients



PERFUME WITH INFUSED DILMAH TEA

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- 2ml Dilmah Tea Infused Essential Oil
- 18ml distilled water
- 16ml alcohol (70% - 95%)
- 4ml Polysorbate 80 (to bind oil and water)
- 1/2ml glycerine of Borax (to preserve)

SOLID PERFUME WITH DILMAH TEA INFUSION

SOLID PERFUME WITH DILMAH TEA INFUSION

- 1 tbsp Dilmah Tea Infused Essential Oil (as shown above)
- 1 tbsp almond oil or Vitamin E
- 1 tbsp beeswax
- 1 tsp glycerine of Borax (to preserve)

DILMAH TEA INFUSED ESSENTIAL OIL

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- Essential Oil (Tea Tree or Rose)
- Dilmah The Original Earl Gray or Dilmah Rose with French Vanilla

LYCHEE WITH ROSE AND ALMOND INFUSED PINEAPPLE

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- 1 pineapple
- 7 tsp Dilmah Lychee with Rose and Almond Tea
- 1.5l water
- 750g sugar

The Custard

- 150ml lemon juice
- 75g sugar
- 6 egg yolks
- 110g butter
- 60g white chocolate
- 100g lonktong fruit

Methods and Directions

PERFUME WITH INFUSED DILMAH TEA

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- Mix all the ingredients in a jar, shake well and transfer to the final container.



- Use sterilised equipment only.

SOLID PERFUME WITH DILMAH TEA INFUSION

SOLID PERFUME WITH DILMAH TEA INFUSION

- Double boil beeswax with almond oil.
- Remove from fire and add the other ingredients.
- Stir well and transfer into the final container.
- Scatter some tea leaves on top. Let it cool down.
- Use sterilised equipment only.

DILMAH TEA INFUSED ESSENTIAL OIL

DILMAH TEA INFUSED ESSENTIAL OIL

- Mix tea with essential oil and keep in an airtight jar for at least 24 hours (or several weeks for a stronger fragrance).
- Use a strainer to remove leaves and any particles.
- Store in a cool, dark place. Use sterilised equipment only.

LYCHEE WITH ROSE AND ALMOND INFUSED PINEAPPLE

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- Prepare the tea by infusing it for 4 minutes in water.
- Stir in the sugar.
- Add the cleaned pineapple into the liquid and cook at 62°C for 1½ hours.
- Leave the pineapple in the syrup to be infused with the flavour of tea.

The Custard

- Mix the egg yolk with sugar to form a 'ruban'.
- Melt the butter with lemon juice and white chocolate. Add this to the 'ruban'.
- Mix well and keep in the fridge till required.
- Slice the pineapple and remove the centre. Place 1 slice in a soup plate, place the custard cream in the centre and top up with fresh lonktong fruit.