

ORIENTAL CAKE



0 made it | 0 reviews



Saw Aung Kyaw Khaing



Andreas Andersson

Shangri-La Hotel Dubai offers you life at its best. Located in the heart of Dubai the hotel with its stunning view also opens its door to some of the finest 5-star dining options in the city. Andreas Andersson & Saw Aung Kyaw Khaing .

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

Used Teas



t-Series The Original
Earl Grey

Ingredients

ORIENTAL CAKE
Sacher Chocolate



- 210g almond paste 70%
- 65g icing sugar
- 70g egg
- 145g yolk
- 65g flour T45
- 60g cocoa powder
- 190g egg white
- 80g sugar
- 60g melted butter

Earl Grey Ganache

- 360ml cream
- 100ml mineral water
- 85g invert sugar
- 60ml Dilmah Earl Grey Tea
- 280g Chocolate Arcato
- 170g Chocolate Tannea milk
- 130g butter

Orange Marmalade

- 900g oranges
- 360g sugar N1
- 250ml orange juice
- 14g pectin NH
- 115g sugar N2

Date Paste

- 500g Date Kholas pitted
- 250ml mineral water
- 50g Dilmah Earl Grey Tea
- 30g sugar
- 50ml lemon juice
- 3 drops Tabasco
- Dark Mirror glaze
- Chocolate garnish
- Date strip
- Gold leaves

Methods and Directions



ORIENTAL CAKE

Sacher Chocolate

- In a mixing machine with a paddle attachment, mix the almond paste, icing sugar and add the egg/yolk mixture gradually.
- Beat egg whites and sugar separately until soft peaks form.
- Whip till smooth in texture and add hot butter.
- Remove the bowl from the machine and fold the cocoa powder, directly followed by the meringue.
- Bake at 230°C for about 5-7 minutes. Maximum quantity per tray should be 900g.

Earl Grey Ganache

- Make an Anglaise with the milk, the cream, the yolk, the eggs and the sugar.
- Cook until 84°C.
- Pour over the melted chocolate.
- Bamix and pour into container. Keep in chiller.

Orange Marmalade

- Keep the oranges in cold water for 24 hour. Change the water every 8 hours.
- Boil the oranges until soft in texture. Cool down and slice.
- Cook on low heat in a pan with the orange juice and the sugar N1 until you obtain a compound.
- Add the pectin and the sugar N2 and boil for 1 minute. Cool down, mix in a Robot-Coupe and strain. Store in a chiller.

Date Paste

- Bring the water at 85°C and pour the tea, infuse for 3 minutes only (not any longer!) and strain.
- Put the dates into a pot with the sugar, lemon juice, Tabasco and add the hot tea on top. Cook the mixture slowly for about 15 minutes, transfer to a container.
- Leave at room temperature overnight. Strain the next day and process through a sifter to obtain a purée.