

OMANI COFFEE BAVAROISE



0 made it | 0 reviews



Sunil Kumar Puzhakkaldam Kulapura



Alpesh Dias

If your idea of perfect bliss is a mélange of fine restaurants that allows you to savour the exquisite flavours of Arabian food then some of the restaurants in this gorgeous oasis of luxury situated in the Sultanate of Oman is what you are looking for. Represented by Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura.

- Sub Category Name

Combo

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

OMANI COFFEE BAVAROISE

Orange Sponge

- 250g fresh orange
- 100g whole eggs
- 150g caster sugar
- 50g almond powder
- 60g Maida flour
- 2g baking powder

Butter Cream

- 200g sugar

- 100g egg white
- 300g butter

Pistachio Sponge

- 500g icing sugar
- 500g pistachio powder
- 8 eggs, whole
- 5 eggs, whole
- 420g egg whites
- 65g sugar
- 105g melted butter
- 135g flour

Omani Coffee Bavaroise

- 60g egg yolks
- 40g caster sugar
- 150ml fresh cream 35.1%
- 100ml milk UHT 3.5%
- 5g gelatin
- 50g Omani coffee powder
- 400ml fresh cream 35.1%

Guayaquil 64% Dark Chocolate Sheet

- 500g Guayaquil 64%

Macaroon

- 250g egg
- 220g icing sugar
- 220g almond powder
- 20g egg white powder

Methods and Directions

OMANI COFFEE BAVAROISE

Orange Sponge

- Prick the oranges. Boil them in water for two and a half hours. After cooling, cut them and remove the seeds.
- Put the oranges in a food processor and blend to a paste.

- Whip the eggs with the sugar to a soft consistency.
- Sieve flour with baking powder and add the almond powder.
- Fold the orange paste with egg mixture, almond powder and flour.
- Arrange a tray with baking paper. Spread the mixture on the tray and bake the sponge in the deck oven at 180°C for 12 minutes.

Butter Cream

- Boil the sugar to soft ball stage. Whisk the egg whites to form peaks and pour in the sugar to form an Italian meringue.
- Keep on whisking and add softened butter. Whisk until all the butter is incorporated in to the mixture.

Pistachio Sponge

- Whisk icing sugar, pistachio powder, and 8 eggs for 10 minutes. (mixture 1)
- Gradually add the 5 eggs and whisk for another 5 minutes.
- Whisk the egg whites and sugar separately to a meringue. (mixture 2)
- Fold in the mixture 2 into mixture 1. Then fold in the butter and then sieve the flour.
- Bake for 6 minutes at 230°C.

Omani Coffee Bavaroise

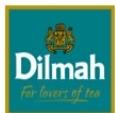
- Beat the egg yolk and the sugar.
- Bring the cream (150ml) and the milk to the boil, stir in the combined egg yolk /caster sugar mixture and cook at 82/84°C until it thickens. Strain through a fine sieve and chill to 40-45°C. Whip the cream (400ml) to Chantilly texture.
- Melt the chocolate in the microwave (40°C).
- Stabilize the first emulsion, add Grand Marnier, egg yolk mixture and melted chocolate. If necessary add a little bit of whipped cream to the chocolate.
- Once the texture is smooth, fold the remaining whipped cream into the emulsion.
- Prepare a cylinder tube (2cm diameter) with PVC laminating sheets.
- Cover one side of the tube with cling-film, pipe the mousse with a piping bag into the tube, and let it set in the freezer.

Guayaquil 64% Dark Chocolate Sheet

- Temper the chocolate and apply a little quantity on a PVC sheet with a spatula.
- When it's half set, cut in to small pieces (2cm x 8cm).

Macaroon

- Whisk the egg whites and egg white powder until stiff.
- Mix sugar and almond powder, then sieve into the whisked mixture.
- Fold until soft and pipe into required sizes.



- Bake for 8 minutes at 170°C.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 18/02/2026