

EXOTICA



0 made it | 0 reviews

 Dammika Herath

 Lloyd Aleta

Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath & Lloyd Aleta.



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

Ingredients

EXOTICA Banana Lime Mousse

- 175g banana purée
- 35g lime purée
- 1g lime set
- 7g gelatin
- 40g egg white
- 35g sugar
- 8g glucose
- Water
- 250ml whipped cream

Strawberry Coulis

- 250g strawberry purée
- 20g sugar
- 1 pod vanilla bean

Passion Fruit Granita

- 100g passion purée
- 400ml water
- 50g sugar
- 1g vanilla stick

Lime Glazing

- 50ml lime juice (and zest)
- 125ml cream
- 120g sugar
- 35ml milk
- 30g glucose
- 5g cornstarch
- 3g gelatin
- 15ml water
- Food colouring (green)

Methods and Directions

EXOTICA

Banana Lime Mousse

- Blend the banana with lime juice and lime set.
- Add in the melted gelatin.
- To prepare the Italian meringue cook sugar, glucose and water at 121°C and pour on to the egg white. Whip till cold.
- Mix Italian meringue with the first mixture and add the whipped cream.

Strawberry Coulis

- Mix all ingredients and boil.
- Set in the mould and keep in the freezer to set.

Passion Fruit Granita

- Mix all the ingredients in a bowl and keep in the freezer.



Lime Glazing

- Heat cream, glucose and sugar.
- Mix cornstarch and lime juice with the milk.
- Cook together until it is boiling.
- Add the gelatin and colour and cool down.

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