

LYCHEE ROSE ALMOND MOUSSE ON SABLE COOKIE



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Chef Mohd. Firdaus bin Ismail



Nurul Shakira

Afternoon tea at OneSixFive at the InterContinental Kuala Lumpur is a delectable experience with exquisite afternoon tea specialities served with variations of teas. Represented by Nurul Shakira & Chef Mohd. Firdaus bin Ismail

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

Used Teas



t-Series Lychee with
Rose & Almond

Ingredients

LYCHEE ROSE ALMOND MOUSSE ON SABLE COOKIE

Lychee Rose Almond Mousse



- 280ml milk
- 60g egg yolk
- 80g sugar
- 25g corn starch
- 10g gelatin
- 400ml whipping cream
- Dilmah Lychee with Rose and Almond Tea

Sable Dough

- 4 egg yolks
- 120g sugar
- 120g butter
- 200g flour
- 10g baking powder

Methods and Directions

LYCHEE ROSE ALMOND MOUSSE ON SABLE COOKIE

Lychee Rose Almond Mousse

- Boil milk and add tea leaf until it gets the preferred colour and smell.
- Strain out the tea leaves.
- Mix sugar, egg yolk and corn starch. Add in the boiled milk mixture to this.
- Whisk until it thickens.
- Whip up the cream and fold in the gelatin.

Sable Dough

- Mix yolk, sugar, butter, flour and baking powder together.
- Mix well.
- Roll thin and cut into rectangular pieces and bake for 10 minutes at 180°C.