

SEA SALT CHOCOLATE CREAM WITH WASABI MACARON



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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
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Ingredients

SEA SALT CHOCOLATE CREAM WITH WASABI MACARON

Chocolate Cream

- 100g cream
- 100g dark chocolate
- 1g sea salt
- 100g cold cream
- 5g gelatin

Wasabi Macaron

- 150g icing sugar
- 150g ground almond
- 60g egg white



- 150g sugar
- 50ml water
- 60g egg white
- 50g pastry cream
- 5g wasabi

Methods and Directions

SEA SALT CHOCOLATE CREAM WITH WASABI MACARON

Chocolate Cream

- Boil cream and add dark chocolate.
- Whisk until it becomes a ganache and add sea salt.
- Fold in the boiled mixture with cold cream and mix with gelatin.
- Pour in to the mould

Wasabi Macaron

- Mix icing sugar, ground almond and egg white.
- Bring sugar and water to boil (sugar syrup).
- Whisk up egg white (60g) and pour in sugar syrup until it becomes a meringue.
- Fold in the meringue with the icing mix.
- Pipe onto tray and bake for 12 minutes at 160°C.
- Mix cream with wasabi and sandwich the macarons together.

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