

ROSE AND FRENCH VANILLA DARK GLAZE CHOCOLATE AND BAKED DACQUOISE SPONGE CAKE TOPPED WITH A TOUCH OF MERINGUE



0 made it | 0 reviews



Goh Ti Cheong



Yuliyaty binti Marijio

Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling open-kitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

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



Used Teas



t-Series Rose With
French Vanilla



Ingredients

ROSE AND FRENCH VANILLA DARK GLAZE CHOCOLATE AND BAKED DACQUOISE SPONGE CAKE TOPPED WITH A TOUCH OF MERINGUE

Chocolate Glaze

- 200g dark chocolate
- 100g sugar
- 50ml light corn syrup
- 300ml water

Dacquoise

- 175g egg whites
- 65g sugar
- 150g powdered sugar
- 150g praline croquantine
- 2 bags Dilmah Rose with French Vanilla Tea

Methods and Directions

ROSE AND FRENCH VANILLA DARK GLAZE CHOCOLATE AND BAKED DACQUOISE SPONGE CAKE TOPPED WITH A TOUCH OF MERINGUE

Chocolate Glaze

- For glaze, combine water, corn syrup and sugar in a saucepan and stir well to mix.
- Place over low heat and bring to a boil, stirring occasionally to dissolve the sugar.
- Remove from heat and add the chocolate. Swirl pan so that chocolate is submerged in hot syrup and then allow to stand for 2 minutes.
- Whisk glaze until smooth.

Dacquoise

- Preheat oven to 180°C.
- Beat egg white and sugar to form a meringue.
- Add in all the dry ingredients.
- Bake in the preheated oven till cooked.
- Infuse the sponge with Rose with French Vanilla Tea for 3 minutes and bake again for 10 minutes until dry and serve.



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