

ROSE & FRENCH VANILLA CHOCOLATE FONDANT GORENG, ROSE TEA CAVIAR



0 made it | 0 reviews



Junvy Rigor De La Torre



Suzana Usuldd

Situated on the mystical island of Langkawi, the Datai Langkawi enjoys the embrace of the lush rainforest and offers stunning views of the breathtaking Andaman Sea. Rekindle your spirit and reignite your soul in this serene natural haven. And their afternoon tea is an absolute must-have if you are staying in the island. Represented by Suzana Usulddin & Junvy Rigor De La Torre.



- 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 & FRENCH VANILLA CHOCOLATE FONDANT GORENG, ROSE TEA CAVIAR Chocolate Cream

- 300ml cream
- 3 tsp Dilmah Rose with French Vanilla Tea
- 300g dark chocolate

Chocolate Batter

- 2 eggs
- 125ml milk
- 25g melted butter
- 125g cake flour
- 25g cocoa powder
- 1g salt
- 25g sugar
- 7g vanilla powder

Vanilla Sable Base

- 250g cake flour
- 100g icing sugar
- 200g butter
- 5g vanilla powder

Rose Tea Caviar

- 300ml water
- 150ml sugar
- 2 tsp Dilmah Rose with French Vanilla Tea
- 1/2 vanilla pod
- 2 drops red food colouring
- 4g Algina powder
- 10g Clorur powder

Tuille Mix

- 100g melted butter
- 100g icing sugar
- 100g egg whites
- 100g cake flour

Methods and Directions

ROSE & FRENCH VANILLA CHOCOLATE FONDANT GORENG, ROSE TEA CAVIAR Chocolate Cream

- Bring cream to the boil. Allow the tea to steep in the cream. Strain.
- Bring the cream to a boil again and pour over the chocolate to make a thick ganache. Pipe out the ganache into quiche moulds and set aside in a freezer at -18°C, preferably overnight

Chocolate Batter

- Combine eggs, milk and melted butter.
- Sieve together all the dry ingredients along with the vanilla powder.
- Whisk in the dry ingredients into the wet ingredients using a balloon whisk until everything is well incorporated. Ensure no lumps are formed. Whisk thoroughly. Set aside in the chiller for a few minutes.
- Dip the prepared frozen ganache into the batter and fry in hot oil.

Vanilla Sable Base

- Using the paddle attachment cream the butter, vanilla powder and icing sugar together until pale and fluffy. Add the cake flour and mix well until a dough is formed.
- Chill the dough for 30-60 minutes and roll to the desired thickness and size, Bake at 180°C until golden brown.>

Rose Tea Caviar

- Bring water, sugar and vanilla to the boil. Add the tea into it and let it infuse. Then incorporate the Algina and red colouring. Allow to cool.
- In another pot add cold water to the Clorur. Strain the tea mixture and pour into a piping bag. Make a very small hole. Pipe drop by drop into the cold water containing the Clorur to form the rose tea caviar. Once formed clean the caviar using a sieve in cold water containing ice.

Tuille Mix

- In a mixing bowl whip egg whites with icing sugar and cake flour, using the paddle attachment.
- Once all the dry ingredients are well incorporated into egg whites add melted butter.
- Bake at 180°C into desired shapes.