

GULA MELAKA SCONES, SAGO CRÈME CHANTILLY



0 made it | 0 reviews



Junvy Rigor De La Torre



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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

Ingredients

GULA MELAKA SCONES, SAGO CRÈME CHANTILLY

Scones

- 50g bread flour
- 400g cake flour
- 150g sugar
- 75g soft butter
- 2 eggs
- 100g coconut milk
- 50g palm sugar syrup
- 35g baking powder



Sago Crème Chantilly

- 200g white chocolate
- 50g milk
- 300g whipped cream
- 2nos gelatin
- 150g cooked sago

Methods and Directions

GULA MELAKA SCONES, SAGO CRÈME CHANTILLY

Scones

- Combine and sieve all the dry ingredients together. Empty it into a mixing bowl with paddle attachment. Add the eggs and knead at a low speed until the eggs are well incorporated.
- Mix the palm sugar syrup with the coconut milk. Add this mixture into the contents in the mixing bowl and let it run for a few minutes until you procure a firm yet soft doughy consistency. Chill the dough for 10-15 minutes.
- Use a round dough cutter to cut the desired shape. Brush with egg wash and top with roughly chopped palm sugar. Bake at 240°C for 10 minutes.

Sago Crème Chantilly

- Chop white chocolate and set aside.
- Bloom gelatin in cold water.
- Bring milk to a boil and melt the gelatin in it. Add the hot milk mix to the white chocolate to make a smooth ganache.
- Fold in the whipped cream to the ganache until well incorporated. Lastly add cooked sago and chill until set.