

Pushing the Boundaries



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Chamomile mousse paddle pops with a layer of beehive honey are glazed in white chocolate and served with nougatine tuille and white chocolate circles.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Vivid Tea

Ingredients

Pushing the Boundaries

Nougatine Tuille

- 300g Toasted Flaked Almonds
- 300g Castor Sugar
- 300g Glucose
- 225g Soft Butter

Honey Layer

- Organic Bee Hive Honey

White Chocolate Circles

- 500g White chocolate

- 50g Coco Butter
- 5g White Food Colour Powder

Chamomile Mousse

- 300ml Cream
- 20g Vivid Range Gentle Chamomile Tea
- 70g Mascarpone
- 100ml Chamomile infused Cream
- 30g Castor Sugar
- 130ml Cream, semi whipped
- 20g Gelatin, softened in cold water

White Chocolate Glaze

- 175ml Milk
- 1 Vanilla Pod, cut in half and seeded
- 40g Glucose
- 6g Gelatin, softened
- 450g White Couverture Chocolate
- 5g White Food Colour Powder

Methods and Directions

Pushing the Boundaries

Nougatine Tuille

- In a medium saucepan, make a dry caramel with the sugar and glucose.
- Then gradually stir in the butter, followed by the almonds.
- Pour onto baking paper, place another piece on top and roll out thinly.
- Place into the oven at 170°C and bake for 10 minutes or until golden brown.
- Cut into desired shape.

Honey Layer

- Pipe 10g each in rectangle moulds and allow to freeze.
- Reserve until needed.

White Chocolate Circles

- Melt 300g of the white chocolate up to 45°C seed in the remaining 200gm of chocolate. Melt the coco butter and blitz in the white food colour.
- Temper the chocolate to 28 -29°C and use.

Chamomile Mousse

- Place the cream into a medium saucepan and bring to the boil over high heat.
- When it has reached boiling point, take off the heat, add in the chamomile tea and stir.
- Cover and allow to infuse for 30 minutes stirring every 10 minutes.
- After the 30 minutes, strain the cream.
- It should weigh 100ml. Boil the cream and sugar.
- Once the cream mixture has come to the boil, stir in the softened gelatin and strain over the mascarpone, whisk until smooth.
- Allow the mixture to cool then fold in the semi whipped cream.
- Over a bowl of ice, allow the mousse to cool, whisking every so often to avoid splitting.
- It is best to have the inserts ready before making the mousse, so that you can start assembling the paddle pops immediately.

White Chocolate Glaze

- In a small pot warm the milk, glucose and vanilla pods and seeds.
- When the milk has nearly come to the boil take off the heat and whisk in the gelatin.
- Strain over the white chocolate and white food colour powder.
- Use a wooden spoon to stir together then emulsify with a clean hand blender. Ensure to not allow as much air in as possible.
- The glaze needs to be made the day before. When glazing the paddle pops, the glaze should be at 33°C.