

PASSION FRUIT & MANGO INDULGENCE



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 Ng Wai Kit. Sabri Norizan

Located in the heart of Kuala Lumpur's Golden Triangle Dorsett Regency is a stone's throw away from Malaysia's finest shopping malls, eateries, tourist and entertainment spots. Don't forget to indulge in some afternoon tea at the Checkers Café. Represented by Sabri Norizan & Ng Wai Kit.

- Sub Category Name

Combo

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

PASSION FRUIT & MANGO INDULGENCE Parfait

- 250g mango purée
- 250g passion fruit purée
- 225g sugar
- 50g gelatin
- 1ml whipping cream, semi whipped

Chocolate Glaze

- 250ml water, hot
- 360g icing sugar

- 50g glucose
- 240ml cooking cream
- 120g cocoa powder
- 10g gelatin
- 40ml water (cold)

Sugar Dough

- Icing sugar
- Butter
- Cake flour
- Vanilla essence
- Egg

Methods and Directions

PASSION FRUIT & MANGO INDULGENCE Parfait

- Cook the purée together with the sugar.
- Bloom the gelatin and melt it.
- Add to the purée mixture.
- Fold in the cream.
- Pour into the desired mould. Chill.

Chocolate Glaze

- Cook all the ingredients in a pot except the gelatin and the cold water.
- Bloom the gelatin in cold water.
- Add to the cooked mixture. Let it cool down to room temperature before using.

Sugar Dough

- Cream the sugar with the butter.
- Add the egg and the vanilla essence.
- Lastly add in the flour and mix well.
- Chill before use.
- Shape into tart.
- Bake in oven at 180°C for 12-15 minutes.

