

GOLD INGOT RED BEAN CAKE | YATA WATTE COCONUT WATER TEA | GOLD BREADCRUMBS



0 made it | 0 reviews



Kit Piu Yau



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Be wooed by the high tea spread at the quirky Woo Bar of W Hotel in Hong Kong. Represented by Ryan Fung & Kit Piu Yau .

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

Used Teas



Yata Watte

Ingredients

GOLD INGOT RED BEAN CAKE | YATA WATTE COCONUT WATER TEA | GOLD



BREADCRUMBS

Yata Watte Tea and Coconut Water

- 450ml Dilmah Yata Watte Tea
- 50ml coconut water
- 50g rock sugar
- 1.5g Gluco
- 1.5g Algin
- 250ml hot water

Red Bean Cake

- 100g dry red beans
- 300ml water
- 80g rock sugar
- 2g 30-year dried mandarin peel
- 200ml Dilmah Yata Watte Tea
- 2g agar-agar
- 1g Lota
- Edible colouring: gold

Gold Yata Watte Tea Crumbs

- 4 pcs brown bread
- 100ml Dilmah Yata Watte Tea
- 100g white sugar
- Edible colouring: gold

Methods and Directions

GOLD INGOT RED BEAN CAKE | YATA WATTE COCONUT WATER TEA | GOLD BREADCRUMBS

Yata Watte Tea and Coconut Water

- Blend 200ml Yata Watte tea and coconut milk with 1.5g Algin for 30 seconds; rest it at room temperature for 2 hours.
- Blend 150ml Yata Watte tea with 0.8g Gluco and sea salt for 30 seconds; rest it at room temperature for 2 hours.
- Mix 4 spoons (10ml each) and 8 spoons (5ml each) of Gluco liquid and Algin liquid for 1 minute, they will form caviar. Then drop them into clean water for 3 seconds, and keep in the Yata Watte tea till needed.

Red Bean Cake



- Mix dry red beans, water, rock sugar and 30-year dried mandarin peel.
- Steam the mixture for 3 hours until the red beans turn soft.
- Take a part of it and rest it in a hot box until the skin is dry and then add some gold colouring. Leave this to be used as garnish.
- Blend the balance of the red bean mix with agar-agar and Lota till smooth.
- Stuff it into the gold ingot mould.
- Stuff one 'Yata Watte Tea and Coconut Milk Caviar' in the middle. Cool it down.
- Take out the finished product and spray some gold colouring on the surface.

Gold Yata Watte Tea Crumbs

- Bathe the brown bread in the Yata Watte tea for a few minutes.
- Then dry them in a 80°C hot box for 2 hours.
- Colour the crumbs gold.

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