

COCONUT MOUSSE WITH MANDARIN AND MARZIPAN TAPIOCA PEARLS



0 made it | 0 reviews

 Guli Hariyanto

 Arie Yulianto

Coconut and vanilla mousse topped with tapioca pearls dressed in a Mandarin and Marzipan tea syrup.



- Sub Category Name
Food
Desserts
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Silver Jubilee
Mandarin &
Marzipan Pekoe

Ingredients

COCONUT MOUSSE WITH MANDARIN AND MARZIPAN TAPIOCA PEARLS

Coconut Mousse

- 160g White Couverture
- 10g Desiccated Coconut, slightly roasted
- 90g Eggs
- 2g Vanilla Bean Seeds
- 2g Gelatin Leaves
- 220g Cream
- 10ml Coconut Liqueur

Tapioca Pearls

- 100g Tapioca
- 800ml Water
- 3g Mandarin and Marzipan Pekoe Tea Leaves
- 20g Sugar

Methods and Directions

COCONUT MOUSSE WITH MANDARIN AND MARZIPAN TAPIOCA PEARLS

Coconut Mousse

- Soak gelatin in cold water, squeeze out and dissolve in warm liqueur.
- Chop couverture and melt in a bowl over bainmarie.
- Scrape vanilla bean seeds. Place eggs and vanilla bean seeds in a stainless steel bowl and whisk over bain-marie until pale and fluffy
- Add melted couverture to egg mixture, combine well, then add gelatin.
- Whip the cream and add roasted coconut, gently fold into the mixture.
- Pipe into moulds and refrigerate

Tapioca Pearls

- Put the water and tapioca in a saucepan and bring it to a boil over high heat.
- Keep stirring to avoid tapioca from sticking to the bottom of the pan; be sure to keep a 8:1 ratio of water to tapioca.
- When tapioca floats, cover the pan, simmer for 15 mins then take off the heat and let sit for 15 mins covered.
- Run cold water over the pearls and drain the water, place in a bowl.
- Prepare a mandarin and marzipan syrup by reducing brewed tea with sugar and pour over tapioca pearls.
- To serve, take mousse out of the mould and place at the centre of your dish. Top with tea-infused tapioca pearls and drizzle with Mandarin and Marzipan tea syrup.



ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026