

## DEWDROPS OF THE HEART



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 Amanda Wan

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Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.



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

### Ingredients

#### DEWDROPS OF THE HEART LYCHEE GIN & TONIC MARSHMALLOWS Lychee Gin & Tonic Syrup

- 200ml lychee syrup
- 100ml Hendrick's Gin
- 100ml tonic water

#### Lychee Gin & Tonic Jelly Centre

- 150ml Lychee Gin & Tonic syrup
- 10g gelatin sheets

#### Drunken Sponge Cake

- 20g egg yolks
- 75g caster sugar
- 100g whole eggs
- 45g egg whites
- 20g caster sugar
- 87g flour
- 12g corn flour
- 5g unsalted butter, melted

### Marshmallow Mix

- 24g gelatin leaves
- 100g caster sugar
- 150ml water
- 300g light corn syrup
- 200g glucose syrup
- 200g egg whites

### White Wine Jelly Droplets

- 2 cups white wine
- 3 tbsp gelatin powder
- 3 gelatin sheets
- 2/3 cup fine white sugar

## Methods and Directions

### DEWDROPS OF THE HEART LYCHEE GIN & TONIC MARSHMALLOWS

#### Lychee Gin & Tonic Syrup

- Mix all ingredients and heat to 70°C.
- Reserve 300g for the jelly recipe and soak sponge cake with the remaining syrup.

#### Lychee Gin & Tonic Jelly Centre

- Soak gelatin leaves in ice cold water for 3 minutes until soft. Drain gelatin and discard water.
- Heat gin and tonic syrup to 80°C and add the soaked gelatin. Stir to dissolve and strain through a sieve into a jug.
- Pour the solution into lightly greased silicon moulds (hemisphere 1.5 cm diameter).
- Chill the jelly spheres until set and turn out. Keep chilled until needed.

#### Drunken Sponge Cake

- Beat yolks with 75g sugar. Add whole eggs.
- In a separate bowl make French meringue with egg whites and 20g of sugar..
- Fold the first mixture into the second. Fold in sieved flour and corn flour.
- Fold in the cold melted butter.
- Spread batter onto baking tray lined with a silicone mat. Bake in a static oven at 180°C. Cook for 10–12 minutes, remove and turn out while warm.
- Cut round discs and place onto a clean tray. Soak the cut sponge pieces with the remaining Lychee Gin & Tonic syrup.

### Marshmallow Mix

- Soak gelatin leaves in ice cold water for 3 minutes until soft. Drain and discard water.
- Heat sugar, water and light corn syrup in a heavy-bottomed saucepan and bring to a boil. Add the glucose syrup and increase the heat to high.
- Start whisking the egg whites on high speed.
- Cook the syrup to 140°C and pour the hot syrup on top of the egg whites in a steady stream.
- Add the previously soaked gelatin to the still hot pan and move to dissolve.
- Pour the melted gelatin onto the whisking meringue. Whisk for 1 minute and the mix is now ready to use.