

EARL GREY ICE-CREAM WITH ORANGE CAKE & EARL GREY OF CHOCOLATE CREAM



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Wong Ka Yi, Kaka



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Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

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

Used Teas



t-Series The Original
Earl Grey

Ingredients



EARL GREY ICE-CREAM WITH ORANGE CAKE & EARL GREY OF CHOCOLATE CREAM

Dilmah Earl Grey Ice Cream

- 10g Dilmah The Original Earl Grey Tea
- 330g milk
- 45g sugar
- 30g cream
- 20g egg yolk
- 2.5g metil
- 6g glucose

Orange Cake

- 1 whole egg
- 60g sugar
- 90g cake flour
- 0.5g baking powder
- 90g melted butter
- 0.5 pcs orange zest

Dilmah Earl Grey of Chocolate Cream

- 10g Dilmah The Original Earl Grey Tea
- 25g egg yolk
- 25g sugar
- 75g dark chocolate 65%
- 150g cream
- 2.5g gelatin leaf

Dilmah Earl Grey Jelly

- 1.5g Dilmah The Original Earl Grey Tea
- 15g gelificant vegetal (vegetable gelatin powder)
- 200g water
- 15ml simple syrup

Methods and Directions

EARL GREY ICE-CREAM WITH ORANGE CAKE & EARL GREY OF CHOCOLATE CREAM

Dilmah Earl Grey Ice Cream



- Heat up the milk to 80°C, pour on to tea leaves, and stir once then brew it for 30 minutes.
- Mix the egg yolk and sugar well.
- Strain the tea leaves (step 1), and heat the tea infused milk with glucose and cream up to 82°C.
- Pour step 3 (milk mix) in to step 2 (egg mix), add the metil into the mixture, mix well.
- Cook step 4 until thick, cool down in an ice water bath.
- Keep in a freezer till needed.
- Make a smooth texture using pacojet before serving.

Orange Cake

- Beat the whole egg and sugar until it's light and fluffy.
- Add the orange zest, mix well.
- Mix the cake flour and baking powder well, add into the mixture, and mix well.
- Add the melted butter into the mixture, mix well.
- Bake the orange cake at 170°C for 10-13 minutes.

Dilmah Earl Grey of Chocolate Cream

- Heat up the cream to 80°C, pour on to the Earl Grey Tea leaf, stir once then brew it for 30 minutes.
- Mix the egg yolk and sugar well.
- Strain the tea leaves out (step 1), and heat the cream tea up to 82°C.
- Pour step 3 in to step 2, mix well and cook until thick.
- Add the soaked gelatin, mix well, remove from heat.
- Pour into the dark chocolate, mix well, cool down in an ice bath.
- Set in the mould. Keep in the fridge

Dilmah Earl Grey Jelly

- Heat the water to 100°C.
- When the water cools down to 80°C, pour on to the Earl Grey Tea, stir once and brew it for 3 minutes.
- Stir one more time before straining the tea.
- Heat the infused tea liquid with syrup and vegetable gelatin powder.
- Cool down in an ice bath and set in fridge.