

CHOCOLATE OF PASSION FRUIT AND PRALINE CAKE



0 made it | 0 reviews



Wong Ka Yi, Kaka



Cheung Kit Ting, Chiki

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

Ingredients

CHOCOLATE OF PASSION FRUIT AND PRALINE CAKE

Passion Fruit Curd

- 75g passion fruit purée
- 62.5g melted butter
- 2.5g lemon zest
- 25g whole egg
- 62.5g icing sugar
- 2.5g gelatin leaf
- 4 tsp Dilmah Vanilla Ceylon Tea
- 2 sliced fresh bananas
- 15ml milk
- Fresh cream, a little bit



- Orange peel oil, a little bit
- Marshmallows, a little bit

Hazelnut Custard Cream

- 20g praline royaltine
- 20g custard cream

Chocolate Glaze

- 75g cream
- 12.5g sugar
- 62.5g dark chocolate 55%
- 7.5g butter

Macaroon

- 75g almond powder
- 75g icing sugar
- 27.5g egg white
- 27.5g egg white
- 75g sugar
- 17.5g water
- 2.5g yellow food colouring

Methods and Directions

CHOCOLATE OF PASSION FRUIT AND PRALINE CAKE

Passion Fruit Curd

- Put all ingredients in a pot.
- Heat and cook until it thickens.
- Add the soaked gelatin, mix well.
- Cool down in an ice water bath.

Hazelnut Custard Cream

- Mix the praline royaltine and custard cream well.

Chocolate Glaze

- Heat the cream and sugar up to 80°C.
- Pour into the dark chocolate, mix well. Remove from heat.



- Add the butter into the mixture. Mix well.

Macaroon

- Mix the almond powder and icing sugar in the food processor and add in the egg white, mix well. (Mixture 1)
- Whisk the egg whites.
- Boil the sugar and water at 116°C and pour into the whipped egg whites. Keep whisking until it cools. (Italian meringue)
- Mix together the Italian meringue and Mixture 1.
- Pipe on to the silicon sheet and let rest until the surface dries.
- Bake at 150°C in the oven for about 20 minutes.
- Pipe the passion fruit curd between two macaroons to make a sandwich.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 12/09/2025