

VANILLA BAVAROIS WITH GREEN APPLE JELLY



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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
Food
Desserts
- Recipe Source Name
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Ingredients

VANILLA BAVAROIS WITH GREEN APPLE JELLY

Apple Jelly

- 65g apple purée
- 25g sugar
- 40ml lemon juice
- 1/2 vanilla pod
- 2.5g gelatin leaf

Vanilla Bavarois

- 87.5ml milk
- 20g egg yolk



- 21g sugar
- 50g whipped cream
- 3.5g gelatin leaves
- Vanilla pod

Honey Cake

- 12.5g almond powder
- 62.5g icing sugar
- 25g cake flour
- 63g egg white
- 12.5g honey
- 12.5g sugar
- 62.5g butter

Nougat

- 17.5g butter
- 7.5g glucose
- 22g sugar
- 0.5g pectin
- 35g pecan

Methods and Directions

VANILLA BAVAROIS WITH GREEN APPLE JELLY

Apple Jelly

- Heat the lemon juice with sugar and the vanilla pod until thick.
- Add the soaked gelatin to step 1, mix well.
- Cool down the mixture in an ice bath.
- Add the green apple jelly into the mixture, mix well.
- Set in the mould in freezer

Vanilla Bavaois

- Heat the milk with vanilla pod up to 82°C.
- Mix the egg yolk with sugar and vanilla seeds well together.
- Pour step 1 into step 2, mix well and cook until thick.
- Add the soaked gelatin, mix well, and cool down in an ice bath.

Honey Cake



- Cook the butter until brown. Cool down to room temperature.
- Mix the almond powder, icing sugar and cake flour together.
- Whisk the egg white with sugar and honey to soft peaks.
- Pour the step 2 into step 3, mix well.(mixture)
- Pour the melted butter into the mixture, mix well.
- Bake the honey cake at 200°C for 8-10 minutes.

Nougat

- Heat the butter and all ingredients to caramel except pecan.
- Add the pecan into the caramel, and mix well as fast as you can.
- Set in room temperature.

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