

VANILLA BAVAROIS WITH GREEN APPLE JELLY



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

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

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 Bavarois

- 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.