

## OOLONG PUFF CRACKERS WITH CITRUS BUTTER AND LEMON BUBBLE



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Jaume Ng



Leung Kwok Kin

Feel the draw of Kowloon in this enchanting hotel where grandeur combines with warmth to deliver a magical experience. Make a stop at the Lobby Lounge for some Afternoon Tea, any day of the week. Represented by Leung Kwok Kin & Jaume Ng.

- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1



### Used Teas



t-Series The First  
Ceylon Oolong

### Ingredients



## **OOLONG PUFF CRACKERS WITH CITRUS BUTTER AND LEMON BUBBLE**

### **Dough**

- 250g flour
- 100g Dilmah The First Ceylon Oolong
- 50g olive oil
- 30g yeast
- 8g sea salt

### **Lemon Sphere**

- 5g lemon juice
- 2.5g sugar
- 0.25g Xantana
- 0.25g Gluco
- 5g Algin

### **Lemon Butter**

- 5g lemon zest
- 5g butter
- 3g lemon juice

## **Methods and Directions**

## **OOLONG PUFF CRACKERS WITH CITRUS BUTTER AND LEMON BUBBLE**

### **Dough**

- Mix the ingredients into a dough.
- Prove in room temperature for 30 minutes.
- Bake in a 200°C oven for 7 minutes.
- Make a tiny hole in the centre of the puff to inject lemon butter.

### **Lemon Sphere**

- Mix algin and water together. Set aside.
- Mix the rest of the ingredients together.

### **Lemon Butter**

- Blanch lemon zest in water 3 times.
- Cook skin into the sugar solution to soften.



- Blend skin with lemon juice and butter till smooth.

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