

EARL GREY TEA PISTACHIO LAYERED CAKE



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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 Original
Earl Grey

Ingredients

EARL GREY TEA PISTACHIO LAYERED CAKE

Earl Grey Tea Chocolate Cream

- 300g milk
- 20g Dilmah The Original Earl Grey Tea
- 500g UHT cream
- 400g milk chocolate
- 8g soled gelatin

Pistachio Dacquoise

- 350g egg white
- 130g sugar
- 300g hazelnut powder
- 300g icing sugar
- 60g pistachio chopped

Methods and Directions

EARL GREY TEA PISTACHIO LAYERED CAKE

Earl Grey Tea Chocolate Cream

- Boil milk and tea together, then store at room temperature for about 2 hours to infuse the flavours.
- Boil cream at 80°C, and add soled gelatin. Mix well.
- Pour the milk chocolate to this and melt until smooth.
- Add the milk and tea infusion into the chocolate mixture and mix well.
- Place on a tray with plastic foil and keep in fridge overnight

Pistachio Dacquoise

- Whip egg white and granulated sugar to a meringue.
- Fold in hazelnut powder and powdered sugar.
- Spread out on a silpat sheet and sprinkle with chopped pistachio.
- Bake at 200°C. Let it set and cut using a frame set.