

## 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.