

STEAMED BRIOCHE WITH BLACK TRUFFLE CREAM



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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
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

STEAMED BRIOCHE WITH BLACK TRUFFLE CREAM

Brioche

- 250g flour
- 25g milk
- 150g butter
- 6g sea salt
- 30g sugar
- 25g yeast
- 3 eggs

Truffle Cream

- 10g cooked egg yolk
- 10g black truffles
- 5g whipping cream
- 3g shallot
- 5g chicken stock

Methods and Directions

STEAMED BRIOCHE WITH BLACK TRUFFLE CREAM

Brioche

- Mix all ingredients to set the dough. Prove in room temperature for 15 minutes.
- Portion into desired size. Shape and steam until well cooked through.

Truffle Cream

- Sauté shallot, add in truffles followed by chicken stock.
- Simmer until truffles turn soft.
- Blend to a smooth mixture. Add cooked egg yolk.
- Fold in whipping cream before use.