

CHAMOMILE MERINGUE BALL



0 made it | 0 reviews



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

Used Teas



t-Series Pure
Chamomile Flowers

Ingredients



CHAMOMILE MERINGUE BALL

Chamomile Crèmeux

- 300ml milk
- 120g Dilmah Pure Chamomile Flowers
- 300g UHT cream
- 90g granulated sugar
- 110g yolk
- 12g soled gelatin

Egg White Meringue Ball

- 250g granulated sugar
- 250g icing sugar
- 250g egg white

Methods and Directions

CHAMOMILE MERINGUE BALL

Chamomile Crèmeux

- 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.

Egg White Meringue Ball

- Whip together the egg white and granulated sugar, until it forms soft peaks.
- Sieve in the icing sugar.
- Now fold in the fruity centre of your choice. Be careful not to add too much, or the meringue will become too wet and will collapse.
- Pipe the mixture onto grease-proof paper.
- Bake at 120°C for 45 minutes.
- When it's properly baked and cooked through make a hole at the bottom to pipe the cream inside