

ROSEMARY AND PEPPERMINT CHOCOLATE BROWNIE SOUR CHERRY COMPOTE AND PEPPERMINT CREAM



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The Hong Kong Cricket Club, founded in 1851, is the oldest cricket club in Asia. The Club has provided cricket, sports and recreational activities to its members and the wider community for over 160 years. Represented by Jason Chan Yee Chiu & Ho Wing Hong.

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

Ingredients

ROSEMARY AND PEPPERMINT CHOCOLATE BROWNIE SOUR CHERRY COMPOTE AND PEPPERMINT CREAM

Brownie

- 78g Dilmah Rosemary with Peppermint
- 240g butter
- 280g chocolate
- 190g egg
- 240g sugar
- 90g cake flour
- 5g baking powder

Sour Cherry Compote

- 20g dried sour cherries
- 100g white balsamic
- 50g white wine vinegar
- 75g sugar
- 6g agar-agar

Peppermint Cream

- 100ml double cream
- 12g peppermint powder

Methods and Directions

ROSEMARY AND PEPPERMINT CHOCOLATE BROWNIE SOUR CHERRY COMPOTE AND PEPPERMINT CREAM

Brownie

- Melt the butter and chocolate in a bowl suspended over a pan of simmering water.
- Sift the flour, baking powder and cocoa powder into a large bowl. Stir in the sugar.
- Pour the melted mixture into the bowl and then stir in the eggs, one at a time.
- Finally stir in the Rosemary with Peppermint infusion.
- Spoon the mixture into a dish and bake for about 15-20 minutes.

Sour Cherry Compote

- Place sour cherries, sugar and both vinegars into a pan.
- Bring to a boil, simmer and reduce by half.
- Allow to cool and then add the agar-agar.

Peppermint Cream

- Gently whip together until the cream is a thick consistency.