

## TRADITIONAL ELEGANCE



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Frozen fragrant Jasmine Green Tea and Passionfruit Mousse layered with Mandarin and Marzipan Tea sable disc and mandarin tea jelly served with a warm yellow glaze.

- Sub Category Name

Food

Savory

- Recipe Source Name

Dilmah Real High Tea Global Challenge 2015

### Used Teas



Exceptional Fragrant  
Jasmine Green tea

### Ingredients

#### TRADITIONAL ELEGANCE Sable Breton

- 30g Egg Yolks
- 30g Castor Sugar
- 60g Unsalted Butter
- 95g Plain Flour
- 1g Salt
- 5g Baking Powder

### **Tea Sable Disc**

- 25g Unsalted Butter
- 125g White Chocolate
- 25g Feuillantine
- 90g Baked Sable Breton
- 2tsp. Crushed Mandarin and Marzipan Tea

### **Mandarin Tea Jelly**

- 25g Fresh Mandarin
- 150g Mandarin Tea Infusion
- 50g Mandarin Juice
- 45g Castor Sugar
- 5g Gelatin

### **Yellow Glaze**

- 60g Glucose
- 40g Water
- 60g Sugar
- 40g Condensed Milk
- 1 Gelatin Sheet
- 60g White Chocolate
- 1 drop Yellow Food Colour

### **Tea And Passionfruit Mousse**

- 50g passion fruit
- 1tbsp. Fragrant Jasmine Green Tea infusion
- 90g white chocolate
- 100g egg yolks
- 50g castor sugar
- 7g gelatin
- 250ml semi whipped cream

## Methods and Directions

### TRADITIONAL ELEGANCE

#### Sable Breton

- Cream the butter, sugar and gradually add eggs. Add dry ingredients and rest in fridge for half an hour. Roll on baking paper and bake till golden brown.

#### Tea Sable Disc

- Melt chocolate
- Add the mandarin and marzipan tea and infuse for intense flavour.
- Add melted butter to the dry ingredients. Mix it all in a mixer to crush into a paste.
- Spread between two baking papers and set in fridge before cutting the discs.

#### Yellow Glaze

- Boil glucose, sugar and water and add to condensed milk. Dissolve soaked gelatin to the mix and pour on top of melted chocolate.

#### Tea And Passionfruit Mousse

- Make a crème anglaise and add soaked gelatin. Pour over melted chocolate. Fold in the semi whipped cream.