



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 Feuillentine
- 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.

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