

REAL RASPBERRY MOUSSE RASPBERRY NUGGETS & TEA JELLY



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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

Used Teas



t-Series Rose With French Vanilla

Ingredients

REAL RASPBERRY MOUSSE RASPBERRY NUGGETS & TEA JELLY

Raspberry Mousse

- 200g raspberry
- 32ml sugar syrup
- 15g gelatin leaves
- 200ml double cream
- Water

Rose and Vanilla Jelly

- 12g Dilmah Rose with French Vanilla Tea
- 22ml sugar syrup
- 6g elastic powder
- 200ml water

Methods and Directions

REAL RASPBERRY MOUSSE RASPBERRY NUGGETS & TEA JELLY

Raspberry Mousse

- Place the gelatin in a bowl of cold water to soften, making sure that it is completely submerged.
- Gently pulse the raspberries in a food processor until they are pulpy, but not completely puréed. Pour into a saucepan with the sugar syrup and cream and heat gently until the sugar has melted.
- While the raspberries are still hot, lightly squeeze the water out of the gelatin and stir into the raspberries.
- Transfer the mixture into a bowl and leave to cool.

Rose and Vanilla Jelly

- Heat the sugar syrup and water. Do not boil.
- Pour over the Rose with French Vanilla Tea.
- Leave for 3 minutes and then strain.
- Allow to cool then add the elastic powder.