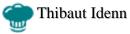


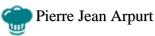
# **ICED TEA PEACH**





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Roasted peaches are glazed in honey are served with diplomate cream, tea granite and an amazing Earl Grey emulsion.

- Sub Category Name Food Main Courses
- Recipe Source Name Dilmah Real High Tea Global Challenge 2015

## **Ingredients**

## ICED TEA PEACH Diplomate Cream

- 0.520kg Milk
- 0.114kg Yolk
- 0.1kg Honey
- 0.05kg Maizena
- 0.003kg Gelatin
- 0.24kg Whipped Cream

#### **Earl Grey Tea Emulsion**

- 0.12kg Egg Whites
- 0.2kg Earl Grey Tea
- 0.05kg Sugar



• 0.006kg Gelatin

#### Tea Granité

- 0.1kg Earl Grey Tea
- 0.005kg Lemon Juice

#### **Roasted Peach**

- 0.5kg Peaches, halved
- · Honey, as needed

#### **Methods and Directions**

### **ICED TEA PEACH**

## **Diplomate Cream**

• Boil milk with the honey. To it, add yolk with Maizena. Cook for 3 minutes. Add the gelatin. Let cool and finally fold in the whipped cream.

## **Earl Grey Tea Emulsion Method**

• Make your syrup using sugar, tea and gelatin. Take off heat. Add your egg whites when the syrup is cold. Put in a syphon.

#### Tea Granité

• Make your tea and add the lemon juice. Freeze.

### **Roasted Peach**

 Cook half a peach in the oven for 10min at 180°C. Let cool and pull out the skin. Glaze with honey.

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