

## 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.