

IN THE MOOD FOR LOVE CLEMENTINE TANGERINE WITH NUWARA ELIYA PEKOE SORBET



0 made it | 0 reviews



Ernest Wong



Ng Wai Kee

An iconic masterpiece that soars above the heart of Hong Kong, Island Shangri-La is also home to the arresting “Great Motherland of China”, the largest Chinese landscape silk painting in the world. It’s also the place to delve into a lobster-inspired afternoon tea at Lobster Bar and Grill. Represented by Ng Wai Kee & Ernest Wong



- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

IN THE MOOD FOR LOVE CLEMENTINE TANGERINE WITH NUWARA ELIYA PEKOE SORBET

Meringue Sour Drop

- 50g egg white
- 50g sugar
- 50g icing sugar
- Mix of ascorbic acid and sugar

Nuwara Eliya Pekoe Sherbet

- 1 liter water

- 240g sugar
- 240g glucose powder
- 35g Dilmah Nuwara Eliya Pekoe
- 250g lemon juice
- 8g super neutrose (stabilizer)

Lemon Dough

- 300g butter
- 190g icing sugar
- 60g almond powder
- 1g salt
- 112g eggs
- 1 lemon zest
- 500g flour T55

Tangerine Cream

- 66g eggs
- 72g sugar
- 1 lemon zest
- 1/2 tangerine zest
- 20ml lemon juice
- 108ml tangerine concentrate
- 108g butter
- 3g pink peppercorn
- 50g mascarpone
- 250g tangerine cream
- Tangerine segments
- Green leaf deco

Methods and Directions

IN THE MOOD FOR LOVE CLEMENTINE TANGERINE WITH NUWARA ELIYA PEKOE SORBET

Meringue Sour Drop

- Whisk egg white, add sugar. When it's hard, stop and add the icing sugar with a spatula.
- Make some drops with a piping bag on a tray.
- Sprinkle with the mix of ascorbic acid and sugar.
- Dry overnight at 50°C.
- Keep in a dry box.

Nuwara Eliya Pekoe Sherbet

- Make a syrup with water, sugar, glucose powder and super neutrose.
- Infuse the tea, strain and cool down.
- Mix with lemon tea.
- Keep in fridge for 24 hours.
- Turn and keep in freezer until plated.

Lemon Dough

- Using a paddle attachment mix butter, icing sugar, almond powder and salt.
- Add eggs and lemon zest.
- Finish with flour.
- Keep in the fridge.
- Roll out to 1 mm thickness and cut into 5 cm x 9 cm pieces.
- Bake on tub at 165°C.
- Cool down and keep dry.

Tangerine Cream

- Mix eggs, sugar, zest, juice and concentrate. Poach on a water bath until 83 - 84°C.
- Cool down to 60°C. Whisk in butter and pink pepper.
- Mix with hand mixer for 10 minutes.
- Keep 24 hours before use.
- Whisk the mascarpone and mix with tangerine cream.