

ALMOND LOLLIPOP WITH SAFFRON GANACHE AND PORTUGUESE ALMOND CAKE



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IFT offers degrees and professional programmes and a wide range of tourism related disciplines among which are hospitality and culinary arts. Represented by Billy Chang & Jeffery Lai.

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



Used Teas



Yata Watte

Ingredients

ALMOND LOLLIPOP WITH SAFFRON GANACHE AND PORTUGUESE ALMOND CAKE



Portuguese Almond Cake

- 50g sugar
- 25ml water
- 22g almond powder
- 21g egg yolk
- 20g eggs
- 3g bread crumbs
- 2g butter

Saffron Ganache

- 100ml cream
- 0.2g saffron
- 27g invert sugar
- 27g dry butter
- 183g milk chocolate
- 17g cocoa butter

Almond Tuile

- 50g almond flakes
- 67g sugar
- 17g bread flour
- 12g eggs
- 37g egg whites

Chocolate Almond Coating

- 200g dark chocolate 65%
- 50g cacao butter
- 100g almonds

Pastillage

- 50g icing sugar
- 3g gelatin
- 5ml water
- 10g white chocolate
- 5g red powder
- 20g dark chocolate 65%
- 1g saffron



Methods and Directions

ALMOND LOLLIPOP WITH SAFFRON GANACHE AND PORTUGUESE ALMOND CAKE

Portuguese Almond Cake

- Cook the sugar and water until thick, then add in almond powder and bread crumbs.
- Stir egg yolk and eggs in the thick syrup, and then combine with butter.
- Pipe the mixture into a small metal tube with parchment paper inside.
- Bake at 180°C for 20 minutes.

Saffron Ganache

- Infuse the saffron in cream for 24 hours.
- Heat up the cream, saffron, invert sugar and pour onto the milk chocolate and cocoa butter.
- Emulsify using a blender.
- Add butter at last and blend well.
- Spread

Almond Tuile

- Combine the almond flakes, sugar and bread flour, then stir the eggs and egg whites in.
- Spread the mixture with offset spatula with the help of a pre-cut rectangular cake board.
- Bake at 180°C for 10 minutes. Use a metal tube to roll up immediately once out of the oven.

Chocolate Almond Coating

- Bake the almond at 180°C for 8 minutes. Then chop coarsely.
- Melt the cacao butter and dark chocolate separately in bain-marie, then mix together with almonds.

Pastillage

- Melt gelatin with water, then add in the icing sugar, knead until smooth.
- Roll the Pastillage into 1mm thickness, cut into flower shape.
- Mix the white chocolate with yellow powder and then pipe a dot onto the center of the flower.
- Temper the dark chocolate, spread between two plastic sheets and cut into round shapes.