

PEACH SYMPHONY



0 made it | 0 reviews



 Smita Grosse

 Jerry Li

Galaxy Macau offers a variety of over 50 world-class Asian and international restaurants under one roof to please everyone's palate. Represented by Jerry Li & Smita Grosse.

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

Used Teas



t-Series Peach

Ingredients

PEACH SYMPHONY
Peach Jelly

- 325g peach purée
- 200ml water
- 29g gelatin
- 5g agar-agar
- 75g sugar
- Citric acid
- Red colouring

Tea Infusion

- 360ml milk
- 40g Dilmah Peach Tea

Peach Mousse

- 375ml Dilmah Peach Tea, brewed
- 1 pc vanilla bean
- 21g gelatin
- 325g white chocolate
- 555g whipped cream

Roulade

- 2700g egg white
- 900g sugar
- 900g cake flour
- 630g butter

Peach Crumble

- 500g butter
- 500g cake flour
- 500g sugar
- 500g almond powder
- 25g Dilmah Peach Tea

Sesame Hypen Mix

- 100g flour
- 100g sugar
- 100g egg white
- 50g butter
- 30g sesame powder to taste
- Osmanthus Flower

Methods and Directions

PEACH SYMPHONY

Peach Jelly

- Boil the purée, water and sugar mix with agar-agar.
- Add in the gelatin.
- Add in citric acid for fruitiness.
- Follow with a little bit of colouring to give the peach effect.

Tea Infusion

- Boil the milk up to 100°C and put in tea.
- Remove and strain after 5 minutes.

Peach Mousse

- Melt the chocolate.
- Add the gelatin into the milk tea infusion.
- Mix in the chocolate and cool down.
- Fold in the whipped cream.

Roulade

- Make a meringue and fold in the cake flour.
- Add in slowly the melted butter.
- Spread on tray and bake for 160°C for around 10 minutes in an oven.

Peach Crumble

- Soften the butter.
- Add in all the dry ingredients and mix to a crumble.

Sesame Hypen Mix

- Mix all the ingredients.
- Spread and bake.
- Use for decoration.
- Sprinkle the flowers on top.