

THE RIPPLING EFFECT



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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

Ingredients

THE RIPPLING EFFECT

Toast Bread

- 3000g flour Kraftkorn mix
- 3l water
- 200g yeast
- 2000g bread flour type 700
- 20g diamalt liquid
- 20g Teigsauer sourdough paste
- 500g flour rye type 1150

Dill Jelly



- 1l water
- 200g fresh dill leaf
- 50g gelatin powder

Creamy Horseradish

- 70g horseradish
- Pinch of salt
- 200g whipped cream

Others

- Cucumber slice
- Sour cream
- Cream cheese

Methods and Directions

THE RIPPLING EFFECT

Toast Bread

- Soak Kraftkorn mix in 50°C hot water for 3 hours.
- Mix all ingredients for 2 minutes at a slow speed, 6 minutes at fast speed.
- Rest for 30 minutes.
- Bake at 210°C for about 45 minutes.
- Chill for an hour before slicing.

Dill Jelly

- Boil water and fresh dill leaf.
- Let cool down and strain.
- Warm and add in gelatin powder.

Creamy Horseradish

- Strain the horseradish until dry.
- Fold into whipped cream and salt.