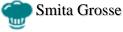


# THE RIPPLING EFFECT





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Galaxy Macau offers a variety of over 50 world-class Asian and international restaurants under one roof toplease 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
- 31 water
- 200g yeast
- 2000g bread flour type 700
- 20g diamalt liquid
- 20g Teigsauer sourdough paste
- 500g flour rye type 1150

## **Dill Jelly**



- 11 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.

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