

EMPEROR'S GARDEN



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Smita Grosse



Jerry Li

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

Used Teas



t-Series Lychee with
Rose & Almond

Ingredients

EMPEROR'S GARDEN
Baba Dough



- 30g yeast
- 250g flour
- 200ml milk
- 400g egg
- 52g sugar
- 10g Dilmah Lychee with Rose and Almond Tea

Dilmah Lychee, Rose & Almond Infusion

- 368g water
- 35g Dilmah Lychee with Rose and Almond Tea

Baba Syrup

- 300ml water
- 110g lychee purée
- 70g sugar
- 60g Dilmah Lychee with Rose and Almond Tea, brewed
- Rose syrup

Dilmah Lychee, Rose & Almond Cream

- 100g pastry cream
- 35ml Dilmah Lychee with Rose and Almond Tea, brewed

Others

- Lychee and cut fruits

Methods and Directions

EMPEROR'S GARDEN

Baba Dough

- Mix all the flour, yeast, sugar and syrup.
- Add in eggs.
- Slowly add in milk

Dilmah Lychee, Rose & Almond Infusion

- Boil the tea and water.
- Keep it overnight.



Baba Syrup

- Boil all ingredients together.
- Keep it overnight.
- Reheat before using to soak the baba.

Dilmah Lychee, Rose & Almond Cream

- Fold in pastry cream base with the tea infusion.

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