

NATURAL CEYLON GINGER TEA PRALINE



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 Tommy Li Helena He

From fine dining to casual fare, City of Dreams offers delectable cuisine to satisfy every taste and occasion. With an exciting range of restaurants, cafés and bars featuring some of the region's most creative chefs, this is the place to tantalise your taste buds. Represented by Tommy Li & Helena He.

- Sub Category Name

Drink

Hot Tea

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



t-Series Natural
Ceylon Ginger Tea

Ingredients

NATURAL CEYLON GINGER TEA PRALINE

Ginger Cream Ganache

- 20g Dilmah Natural Ceylon Ginger Tea
- 400ml cream
- 35g Trimoline
- 42g soft butter
- 435g ivoire 35%

Pate de Fruit

- 500g cherry purée
- 400g sugar
- 100g glucose
- 50g sugar
- 22.5g pectin yellow
- 1g acid powder
- Basic chocolate sponge

Methods and Directions

NATURAL CEYLON GINGER TEA PRALINE

Ginger Cream Ganache

- Boil the cream and brew the tea in it.
- Add Trimoline and white chocolate to mixture and rest until it cools down to 40°C.
- Add the soft butter in.

Pate de Fruit

- Mix all ingredients together except acid powder.
- Boil until 108°C and then add acid powder mixed with 2g water