

YUZU CURD STRAWBERRY WAFFLE CONE



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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
Combo
Desserts
- Recipe Source Name
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Ingredients

YUZU CURD STRAWBERRY WAFFLE CONE

Yuzu Curd

- 35g fresh whole egg
- 48g sugar
- 32g yuzu juice
- 70g soft butter

Almond Tuiles



- 210g sugar
- 45g bread flour
- 110g egg white
- 60g fresh egg
- 150g almond, sliced

Methods and Directions

YUZU CURD STRAWBERRY WAFFLE CONE

Yuzu Curd

- Combine egg, sugar and yuzu juice. Mix together and boil.
- Then bain-marie until 85°C.
- After mixture cools down to 35 °C add soft butter into yuzu mix and combine well

Almond Tuiles

- Mix all ingredients together and put 10g each on a baking tray.
- Bake at 180°C until golden brown and roll to form cone shapes.