

Macanese Menino Cake With Chinese Peach Jam & Earl Grey Infused Milk Chocolate Sphere



0 made it | 0 reviews



The stunning MGM Macau pulsates with the energetic spirit of Macau's multi-faceted heritage. It's central plaza The Grande Praça's ambience is inspired by old-world Europe and holds a mirror up to Macau's Portuguese roots. Its dramatic skylight dome – along with its terraces, restaurants and lounges – add to the bustling atmosphere and the overall feel of opulence that surrounds its guests. Represented by Kenny Chen & Ellen Dong

- Sub Category Name
Combo
Desserts

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The Original
Earl Grey

Ingredients

Macanese Menino Cake With Chinese Peach Jam & Earl Grey Infused Milk Chocolate Sphere The Original Earl Grey Tea Jivara Chocolate Cream

- 100ml milk
- 100ml cream
- 20g Dilmah The Original Earl Grey Tea
- 40g egg yolk
- 20g sugar
- 250g Jivara chocolate
- 320g whipped cream

Menino Cake

- 125g pine nuts
- 100g almond powder
- 225g sugar
- 225g crushed cookies
- 80g coconut
- 8 pcs egg
- 2g baking powder

White Peach Jam

- 1000g white peach purée
- 200g sugar
- 12g pectin NH
- 3g citric acid

White Peach Agar-Agar

- 100g white peach purée
- 10g sugar
- 1g agar-agar powder

Methods and Directions

Macanese Menino Cake With Chinese Peach Jam & Earl Grey Infused Milk Chocolate Sphere The Original Earl Grey Tea Jivara Chocolate Cream

- Scald the milk and cream with the tea.

- Cover and let it sit for 30 minutes. Strain the mixture.
- In a bowl, whisk the egg yolk and sugar together.
- Add in the infused tea mixture.
- Cook until 82°C. Add in the melted Jivara chocolate.
- Put in ice water bath to cool down.
- Fold in the whipped cream.

Menino Cake

- Preheat the oven to 180°C.
- Roast the pine nuts.
- Combine the dry ingredients together.
- Whisk the egg yolk with 145g of sugar until ribbon stage.
- Fold in the dry ingredients.
- Whip the egg whites with 80g of sugar. Fold the meringue into the mixture.
- Bake for 14 minutes at 180°C.

White Peach Jam

- Mix sugar and pectin.
- Boil the peach purée. Add in the pectin mixture. Cook until 102°C.
- Add the citric acid with 3g of water.
- Cook until 104°C.

White Peach Agar-Agar

- Mix the sugar with agar-agar powder.
- Boil the peach purée.
- Add in the agar-agar mixture.