

DESSERT NO. 3

BOLD PASTRY:
BREAKFAST ON THE COAST
BY EXECUTIVE CHEF CHRISTOPHE BONZON



TEALEAVES
ORGANIC ENGLISH BREAKFAST

CREATED AT CHEZ CHRISTOPHE CHOCOLATERIE PATISSERIE

INGREDIENTS

BREAKFAST ON THE COAST

Sweet Pastry Crust | see below
TEALEAVES Organic English Breakfast
Crème Anglaise | see below
BC Blueberry Confit | see below
TEALEAVES Organic English Breakfast
Montée | see below
Blueberries
Orange Zest

SWEET PASTRY CRUST

115 g Icing Sugar
120 g Butter
5 Egg Yolks
22 g Eggs
300 g All Purpose Flour

**TEALEAVES ORGANIC ENGLISH
BREAKFAST CRÈME ANGLAISE**

150 g Cream 35%
3 TEALEAVES Organic English Breakfast
Whole Leaf Pyramid Teabags
120 g Yolks
120 g Sugar
3 sheets Gold Gelatin | bloomed
150 g Cacao Barry Zephir 34% Chocolate | white

BC BLUEBERRY CONFIT

250 g Fresh Blueberries
250 g Blueberry Purée
50 g Orange Juice
100 g Sugar
12 g Pectin NH
50 g Blueberry Liqueur
100 g Trimoline | inverted sugar

**TEALEAVES ORGANIC ENGLISH
BREAKFAST MONTÉE**

125 g Whipping Cream 35%
1 TEALEAVES Organic English Breakfast
Whole Leaf Pyramid Teabag
40 g Sugar
125 g Mascarpone
150 g Cacao Barry Zephir 34% Chocolate | white
15 g Blueberry Liqueur
250 g Whipping Cream 35%

STEPS

BREAKFAST ON THE COAST

Pour the crème anglaise into the tart shell and let it set. Transfer the blueberry confit to the tart shell layered with the crème anglaise. Pipe the the montée on the tart shell. Decorate with chocolate décor, fresh local blueberry and some orange zest to balance the flavor. Enjoy!

SWEET PASTRY CRUST

Mix the icing sugar and soft butter together with a paddle in a mixer until well combined (do not beat the butter). Slowly add the eggs and yolks. Conclude by adding the flour and mix until forming a dough. Wrap in cellophane and store in the fridge for an hour. Roll your dough to a thickness of 2 mm and cut slightly bigger than a ring. Store in the fridge for an hour then egg wash your tart and bake in an oven preheated at 350°F until golden.

**TEALEAVES ORGANIC ENGLISH
BREAKFAST CRÈME ANGLAISE**

Bring the cream to the boil in a saucepan. Once boiling, add TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabags, infuse then cover for 1 hour. Strain and add cream to obtain 250 grams total of liquid. Whip egg yolks and sugar for 4-5 minutes to ribbon consistency. Bring the cream back to a boil. Pour over whipped egg and sugar mix, to temper. Stir and pour back into saucepan, cooking the mix to 185°F. Pour into the chocolate and bloomed gelatin to emulsify.

BC BLUEBERRY CONFIT

Bring the purée and orange juice to the boil in a saucepan. Add sugar and pectin NH mix to the purée and boil for 30 seconds. Add your blueberries, liqueur and stir, then finish by incorporating the trimoline. Pour into a frame 1 cm thickness (same size as the tart shell). Let it set.

**TEALEAVES ORGANIC ENGLISH
BREAKFAST MONTÉE**

Bring the cream and sugar to the boil in a saucepan. Once boiling, add TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabag and infuse covered for 1 hour. Strain and add more cream to obtain 250 grams of liquid, in total. Bring the cream back to a boil and pour over the chocolate and mascarpone and emulsify the ganache. Add the other cream and blueberry liqueur and finish the emulsion with a hand blender. Let rest overnight in fridge. Whip to a hard peak. When ready to use, put in a piping bag with rose tip.



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