

DESSERT NO. 5

EXOTIC PASTRY: LE CHAI

BY PASTRY CHEF MINA PIZARRO



TEALEAVES
MONSOON CHAI

CREATED AT JUNI

INGREDIENTS

LE CHAI

Vanilla Crèmeux | see below
TEALEAVES Monsoon Chai
Ganache | see below
Lime Posset | see below
Pistachio Crumble
Lychee Sorbet | see below
Basil Oil
TEALEAVES Monsoon Chai
Dentelle | see below
Pink Peppercorns

VANILLA CRÈMEUX

2.5 Bloomed Gelatin
100 g Egg Yolks
225 g Heavy Cream
350 g White Chocolate
350 g Whipped Cream
0.5 Vanilla Bean | scraped

TEALEAVES MONSOON CHAI GANACHE

10 **TEALEAVES** Monsoon Chai
Whole Leaf Pyramid Teabags
250 g Heavy Cream
25 g Glucose Syrup
200 g White Chocolate

LIME POSSET

300 g Heavy Cream
60 g Sugar
1 Lime Zest
2 Bloomed Gelatin
40 g Buttermilk
60 g Lime Juice
1 g Lactic Acid
0.25 tsp. Salt

LYCHEE SORBET

2 cans Lychee with Juice
135 g Lime Juice
18 g Simple Syrup

TEALEAVES MONSOON CHAI DENTELLE

60 g **TEALEAVES** Monsoon Chai Tea Leaves
500 g Milk
60 g Chai Milk
150 g Butter
200 g Sugar
65 g Corn Syrup
25 g Black Cocoa

STEPS

LE CHAI

Arrange vanilla crèmeux, ganache, and lime posset on a dessert plate. Place **TEALEAVES** Monsoon Chai Dentelle on the plate. Scoop out Lychee sorbet and place gently on top of dentelle. Drizzle basil oil, sprinkle with pistachio crumble and grind some pink peppercorn on top. Enjoy!

VANILLA CRÈMEUX

Heat heavy cream and vanilla scraping in a pot. Temper yolk and heat to 176°F. Add bloomed gelatin and strain over melted white chocolate. Stir mixture to emulsify. Fold in whipped cream (soft).

TEALEAVES MONSOON CHAI GANACHE

Heat **TEALEAVES** Monsoon Chai Tea leaves in a saucepan. Allow the aroma to come through and deglaze with heavy cream. Allow to steep and strain over melted white chocolate and glucose syrup. Stir mixture to emulsify.

LIME POSSET

Bring heavy cream, sugar and zest to a boil. Add gelatin and strain over buttermilk, lime juice and lactic acid mixture. Season with salt. Refrigerate.

LYCHEE SORBET

Blend all ingredients. Transfer into an ice cream machine and proceed according to the manufacturer's instructions.

TEALEAVES MONSOON CHAI DENTELLE

Steep **TEALEAVES** Monsoon Chai Tea leaves in warm milk. Strain and reserve for use. Combine all ingredients except cocoa powder in pan. Cook mixture to 244.4°F. Whisk in cocoa powder and reserve to cool. Spread thin and bake at 400°F for 2 minutes. Pull and shape.



Juni

TEALEAVES



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