

DESSERT NO. 7A

REFRESHED PASTRY: GLACIAL ATMOSPHERE

BY EXECUTIVE CHEF OLIVIER BELLIARD



TEALEAVES
ORGANIC PEPPERMINT

CREATED AT THE ST. REGIS SAN FRANCISCO

INGREDIENTS

GLACIAL ATMOSPHERE

- 1 White Chocolate Sphere | see below
- 6 g Glacial Peppermint Bark | see below
- 25 g Blueberries | garnish and inside sphere
- 15 g Raspberries
- 25 g Blackberries | garnish and inside sphere
- 0.5 g Lemon Zest
- 1 Blueberry Sponge Cake | see below
- Fresh Mint Leaves
- Gold Leaf
- Warm Chocolate Peppermint Sauce | see below

WHITE CHOCOLATE SPHERE

- 100 g White Chocolate
- 8 g Blueberry Purée

GLACIAL PEPPERMINT BARK

- 200 g White Chocolate
- 50 g Pre-broken Pieces of Peppermint Candy

BLUEBERRY SPONGE CAKE

- 50 g Blueberry Purée
- 70 g Almond Paste
- 4 Large Egg Whites
- 3 Large Egg Yolks
- 80 g Sugar
- 40 g All Purpose Flour

WARM CHOCOLATE PEPPERMINT SAUCE

- 150 g White Chocolate
- 60 g Heavy Cream
- 3 TEALEAVES Organic Peppermint Whole Leaf Pyramid Teabags

STEPS

GLACIAL ATMOSPHERE

Start by filling half of one of the white chocolate spheres with 15 grams of blueberries and 10 grams of blackberries. Break the glacial peppermint bark into pieces and add it with berries. With a microplane, add lemon zest. Using warm water to seal, gently slide the half sphere on top. Quickly polish sphere and keep in freezer. On the dessert plate, break the sponge cake and place into beautifully displayed pieces. Add some berries and gold leaves on the berries and a few small mint leaves on the plate. Place frozen sphere carefully. When the dish is ready to serve, add warm chocolate peppermint sauce into a creamer and gently pour sauce over the sphere. The sphere will begin to melt to reveal the berries inside. Enjoy!

WHITE CHOCOLATE SPHERE

Melt 100 grams of white chocolate in bain marie (hot water bath). Incorporate blueberry purée into melted chocolate. Temper the chocolate around spherical mold to create half of the chocolate sphere. Select fresh berries, place in freezer and set aside for later.

GLACIAL PEPPERMINT BARK

Temper the white chocolate and incorporate pre-broken pieces of the peppermint candy. Store bark in freezer.

BLUEBERRY SPONGE CAKE

Mix blueberry purée with egg whites, egg yolks, sugar and flour until a smooth dough is obtained. Pass through the sieve and pour into an ISI Gourmet Whip canister. Charge it with 4 N2O charges and shake after each charge. Let the canister rest in fridge for at least 2-4 hours. Prepare paper cup by cutting 3 small slits on base of the cup using scissors (this will allow the vapor to escape). Spray cup with light coat of nonstick spray to make it easier to release delicate sponge cake once cooked. Fill about 1/3 of the paper cup with blueberry foam (foam will expand significantly when cooked so do not overfill). Place filled cup in microwave and cook for 40 seconds at maximum power. Remove from microwave and let it cool at room temperature. With help of a small spatula, carefully release sponge cake from paper cup. Flip the cup and tap top to release sponge cake.

WARM CHOCOLATE PEPPERMINT SAUCE

Infuse 3 TEALEAVES Organic Peppermint Whole Leaf Pyramid Teabags into liquid cream. Melt white chocolate in a separate bain marie. Once both components are ready, mix together (consistency should be a thick running sauce). Set aside for the moment in the bain marie.



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