

DESSERT NO. 8

IMAGINATIVE PASTRY: ORGANIC VANILLA ROOIBOS PANNA COTTA

BY PASTRY CHEF ALEX ABLEY



TEALEAVES
ORGANIC VANILLA ROOIBOS

CREATED AT RAILTOWN CAFE

INGREDIENTS

ROOIBOS-INFUSED PANNA COTTA

1000 g Cream
500 g Milk
100 g Sugar
2 TEALEAVES Organic Vanilla Rooibos Whole Leaf Pyramid Teabags
4 sheets Gelatin

APRICOT JAM SPONGE CAKE

159 g Apricot Jam
20 g Milk
80 g Water
100 g Butter
200 g All Purpose Flour
10 g Baking Powder
6 Eggs

VANILLA ORANGE SAUCE

500 g Orange Juice
1 Vanilla Bean
10 g Sugar
5 g Agar Agar

ROOIBOS OPALINE

337 g Soft Fondant
225 g Glucose
1 pinch TEALEAVES Organic Vanilla Rooibos

CANDIED ORANGE

1 Orange
1000 mL Water
1000 g Sugar

ROOIBOS-INFUSED SYRUP

100 g Butter
100 g Cream
50 g Sugar
2 TEALEAVES Organic Vanilla Rooibos Whole Leaf Pyramid Teabags

STEPS

THE RELAX ISLAND

Add milk, cream and sugar to a pot and bring to a boil. Turn down to a light simmer and reduce liquid for 1 hour. Bloom gelatin sheets in cold water and add the drained sheets to the hot mixture. Stir in tea and let infuse for 3-4 minutes. Strain through fine mesh strainer and transfer to the final vessel. Refrigerate for at least 1 hour then serve.

APRICOT JAM SPONGE CAKE

Add jam, butter, milk and water to a pot and bring to a boil. Pour hot liquid into blender. On medium speed add eggs one at a time. Once eggs are incorporated increase speed and add flour and blend until smooth. Transfer to a cream whipping canister. Charge with 2 compressed air charges and refrigerate for 1 hour. Shake well and expel a portion cake batter into a plastic deli container or paper cup. Microwave on high for 2-3 minutes (this step will take some trial and error to figure out how your microwave works). Chill cake once cooked and pull into pieces.

VANILLA ORANGE SAUCE

Squeeze 500 mL worth of orange juice into a pot. Add vanilla bean and bring to a boil. Mix sugar and agar and add once boiling. Cook for 15-20 seconds and then chill until it sets into a hard gelée. Cut gelée up and blend on high until smooth.

ROOIBOS OPALINE

Add fondant and glucose to a pot and cook to 160°F. Pour onto a large non-stick mat. Once cool break into smaller pieces and blend in food processor into a fine powder. Put 1 tsp. of powder onto a non-stick mat and flatten into a thin circle. Sprinkle rooibos tea on top and cover with a 2nd non-stick mat. Bake at 350°F for 1-2 minutes just until the white powder turns clear. Let cool and store in airtight container.

CANDIED ORANGE

Peel thin slices of orange with very little white pith. Add orange peel to a large pot filled with cold water. Bring to a boil and strain out peel. Repeat 2 more times. Add sugar and water to a pot and bring to a boil. Add oranges to the sugar water and simmer until the water evaporates and the sugar starts to bubble. Remove peel and let cool on parchment paper.

ROOIBOS-INFUSED SYRUP

Add butter cream and sugar to a pot and bring to a boil. Infuse tea for 3-4 minutes and strain out. Use syrup warm or at room temperature.



TEALEAVES



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