

DESSERT NO. 10

INVIGORATED PASTRY: ADELLA

BY PASTRY SOUS CHEF MICHAEL SOTOMANGO



TEALEAVES
ENERGY

CREATED AT MANDARIN ORIENTAL, MIAMI

INGREDIENTS

ADELLA

TEALEAVES Energy White Chocolate Mousse | see below
Poached Mango & Orange Segments | see below
Ginger Gelée | see below
Bourbon Citrus Compote | see below
Fresh mint
Gold leaves

TEALEAVES ENERGY WHITE CHOCOLATE MOUSSE

450 g Milk
15 TEALEAVES Energy Whole Leaf Pyramid Teabags
600 g White Chocolate
10 g White Chocolate
50 g Water
1 L Whipping Cream

POACHED MANGO AND ORANGE SEGMENTS

1 Mango
1 Orange
50 g Sugar
2 Vanilla Pod
250 g Water

GINGER GELÉE

200 g Water
100 g Sugar
20 g Ginger | fresh cut into small pieces
2 g Gelatin Sheets
15 g Lime Juice

BOURBON CITRUS COMPOTE

200 g Oranges
15 g Butter
15 g Brown Sugar
50 g White Sugar
3 g Cornstarch
50 g Water

STEPS

ADELLA

Gently place the TEALEAVES Energy White Chocolate Mousse on a flat dessert plate. Spoon poached mango and orange segments, and pour bourbon citrus compote over top. Add ginger gelée around the mousse and compote. Garnish with fresh mint and gold leaves. Enjoy!

TEALEAVES ENERGY WHITE CHOCOLATE MOUSSE

Infuse 15 TEALEAVES Energy Whole Leaf Pyramid Teabags in milk, overnight. Rehydrate the gelatin in the water. Strain the Energy and milk infusion and bring to a boil. Slowly pour the half amount of liquid onto the melted white chocolate, whisking to create a smooth and glossy texture. Add the other half of the milk with the dissolved gelatin. When the chocolate mixture reaches room temperature, fold in the whipped cream. Pour immediately into desired molds.

POACHED MANGO AND ORANGE SEGMENTS

Cut the mango into small cubes and segment the orange. Bring the water to a boil with the sugar and infuse the vanilla pod for 8 minutes, covered. Pass the warm syrup through a sieve over the cut fruit pieces, then place in the cooler.

GINGER GELÉE

Bring water to a boil with the sugar and ginger and remove from heat. Soak the gelatin in ice water and add to the liquid. Add the lime juice and place the mixture in the refrigerator.

BOURBON CITRUS COMPOTE

Wash the oranges and boil for 30 minutes in a large amount of water to reduce bitterness. Drain and coarsely cut the oranges and fry with butter and brown sugar until caramelized. Add the white sugar and cover with water. Reduce until nearly all of the water has evaporated. Mash the oranges finely before adding the cornstarch mixed with water. Boil for a few minutes, stirring vigorously to prevent the mixture taking on a floury consistency. Refrigerate.



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