

ASIAN TWIST

TEA-INFUSED MODERN DESSERT

DIFFICULTY LEVEL B B B





VANILLA CRUMBLE

INGREDIENTS		PREPARATION
AMERICAN COOKIES	g 500	Mix all the ingredients in a planetary mixer with the paddle at low speed to obtain a non-
UNSALTED BUTTER 82% FAT	g 175	homogeneous mixture, "crumbled".
JOYPASTE VANIGLIA CARIBE	g 15	Fill the silicone mould to a thickness of about 1 cm.
		Bake at 160°C for about 12 minutes.

BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	Whip all the ingredients in a planetary mixer with whisk for 10-12 minutes (medium-high speed).
EGGS	g 600	Bake at 220°-230°C for 6-8 minutes.
HONEY	g 50	Place it in a blast chiller until completely cooled.
		Cover with plastic film, store in the fridge.

MILK JELLY

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 50	Warm up the milk in the microwave at 40-45°C, then add LILLY NEUTRO and whisk.
MILK 3.5% FAT	g 250	Pour the mixture in the molds to create the insert and freeze.



TEA CHAI MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 220	Make a chai tea infusion (water and chai tea) and strain. Add LILLY NEUTRO and whisk.
CHAI TEA	g 10	Add semi-whipped cream and stir gently.
WATER	g 400	
LIQUID CREAM 35% FAT	g 1.000	

GLAZING

INGREDIENTS		PREPARATION
MIRROR LIMONE	To Taste	Heat MIRROR LIMONE at 45°C

FINAL COMPOSITION

Half-fill the silicon mold with the mousse.

Add the milk jelly (still frozen), continue adding the mousse and last put on the top a layer of rollé.

Freeze, then unmold.

Cover with the melted MIRROR LIMONE.

Place the dessert over a crumble layer and decorate as you wish.

