



ASIAN TWIST

TEA-INFUSED MODERN DESSERT

DIFFICULTY LEVEL



VANILLA CRUMBLE

INGREDIENTS

AMERICAN COOKIES
UNSALTED BUTTER 82% FAT
JOYPASTE VANIGLIA CARIBE

g 500
g 175
g 15

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle at low speed to obtain a non-homogeneous mixture, "crumbled".
Fill the silicone mould to a thickness of about 1 cm.
Bake at 160°C for about 12 minutes.

BISCUIT

INGREDIENTS

IRCA GENOISE
EGGS
HONEY

g 500
g 600
g 50

PREPARATION

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

MILK JELLY

INGREDIENTS

LILLY NEUTRO
MILK 3.5% FAT

g 50
g 250

PREPARATION

Warm up the milk in the microwave at 40-45°C, then add LILLY NEUTRO and whisk.
Pour the mixture in the molds to create the insert and freeze.

TEA CHAI MOUSSE

INGREDIENTS

LILLY NEUTRO	g 220
CHAI TEA	g 10
WATER	g 400
LIQUID CREAM 35% FAT	g 1.000

PREPARATION

Make a chai tea infusion (water and chai tea) and strain. Add LILLY NEUTRO and whisk.
Add semi-whipped cream and stir gently.

GLAZING

INGREDIENTS

MIRROR LIMONE	To Taste
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PREPARATION

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.