



## 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	g 50
MILK 3.5% FAT	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.

