

GASTRONOMIE





Original creation by Otto TAY, Word Pastry Champion, Malaysia



The Dim Sum

1. CREPES

14 crepes ø 24 cm

120 g whole eggs 100 g cake flour 3 g sea salt flakes 25 g sugar 350 g milk 5 g orange zests 15 g Rémy Martin® 40 g grape seed oil V.S.O.P. 40% vol. 35 g melted unsalted butter

Warm the milk to 45°C, add in sugar, zests, oil, butter, salt and eggs. Mix well and add in sieved flour. Follow by Rémy Martin®. Blend it well and cook the crepe on a cooking flat pan (nonstick pan) with a diameter of 24 cm.

2. CHOUX PASTRY

40 pieces ø 4 cm

125 g milk 300 g eggs 125 g water 162.5 g cake flour 125 g unsalted butter +/- milk (use for adjust 5 g sugar texture)

5 g sea salt

Boil together milk, water, butter, sugar and salt. Add in flour when boiling and stir the mixture for around 3 minutes. Pour the mixture into the mixer and mix until cool down a bit and start to add in the eggs slowly. Adjust the texture by adding extra warm milk. Pipe on the tray (diameter 4 cm). Spray oil on surface. Bake at 180°C. Open trigger. Around 25 minutes.

3. FEUILLETINE BASE

1 piece of 15 g

75 g praline paste 60% 25 g milk chocolate 75 g feuilletine 2 g sea salt flakes

Mix well all together. 1 crepe wraps 15 g. Use as base before place the choux on the crepe.

4. EARL GREY DIPLOMAT

1 piece of 20 g

18 g custard powder 250 g milk 25 g unsalted butter 5 Earl Grey tea leaves ½ vanilla pod 72 g sugar 250 g whipping cream 0.5 g sea salt flakes 40 g egg yolks 20 g Rémy Martin® V.S.O.P. 40% vol.

Hot infuse the Earl Grey leaves with milk for 2 hours, sieve out the milk tea and add some milk to have 250 g milk tea. Make an crème anglaise and while it cold, add the Rémy Martin®, then add in the whipping cream.

5. PURPLE TARO

1 piece of 10 g

150 g Taro paste 200 g purple sweet potatoes 75 g sugar 195 g whipping cream 2 g sea salt flakes

Steam the Taro (yam). Blend it well. Bake the sweet potatoes with skin at 200°C for 45 minutes, after peel off the skin. Blend with all the remaining ingredients together with Taro.

6. DECOR OF FRUITS

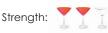
50 g raisins

50 g Mount Gay® Black Barrel Rum 43% vol.

125 g fresh blueberries

Soak the raisins in the Mount Gay® Rum overnight. Place 4 raisins by chou and 3 fresh blueberries by chou.

The cocktail



Difficulty:



For 1 cocktail

1. INGREDIENTS

50 ml 1738 Accord Royal Rémy Martin®

15 ml cranberry juice

20 ml lemon juice

10 ml sugar syrup

Ingredients of Chai tea sweet vermouth: 100 ml black tea, 100 ml Sweet Vermouth, 4 cardamom seeds, 1 clove, 1 cinnamon stick, 1 slice of fresh ginger

2. PREPARATION

Preparation of Chai tea sweet vermouth: putt the ingredients in a pan, reduce by half and strain.

Pour all ingredients in a shaker filled with ice. Shaker well. Pour with a double flter on an big ice cube, then decorate.

