

OOLONG JASMINE TEA CAKE WITH FRESH LONGAN



PROFESSIONAL



MAKES 6 PORTIONS

INGREDIENTS LIST

Oolong Jasmine Sponge

- Eggs 2
- Caster Sugar 40g
- Oolong Jasmine Tea 6g
- Hot Water 70g
- Vegetable Oil 40g
- Ap Flour 15g
- Plain Flour 15g

Oolong Jasmine Diplomat

- Avonmore Professional Whipped Cream 35.5% 150g
- Oolong Jasmine Pastry Cream 10g

Milk Oolong Jelly

- Milk 200g
- Avonmore Professional Whipped Cream 35.5% 50g
- Caster Sugar 30g
- Oolong Tea 14g
- Gelatine Mass 56g

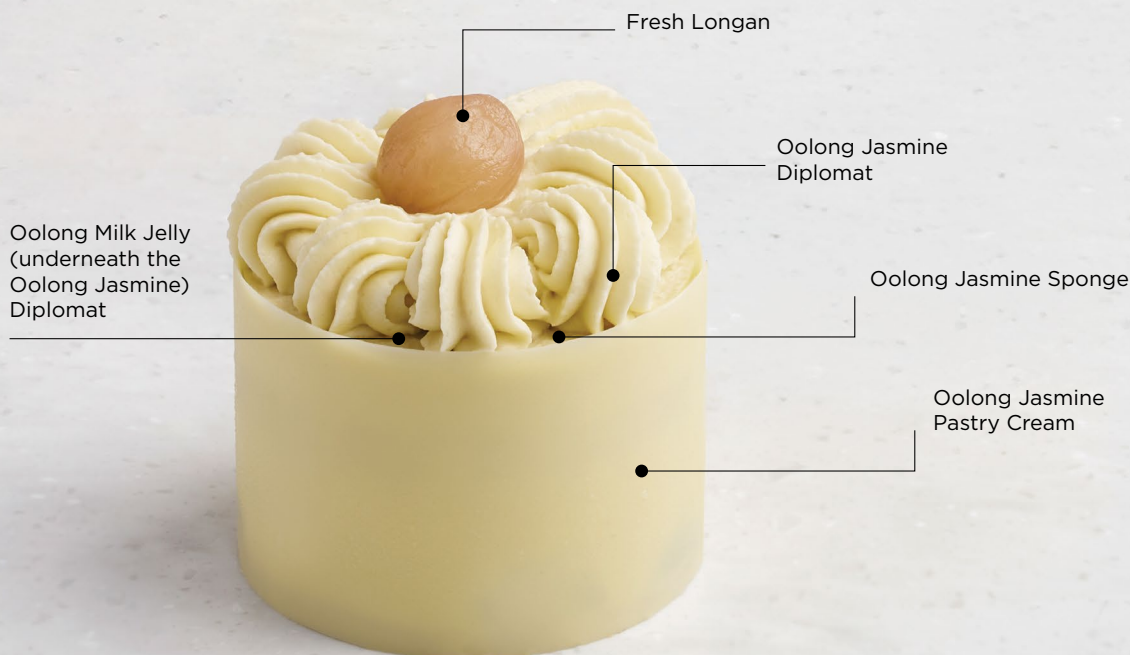
Oolong Jasmine Pastry Cream

- Milk 250ml
- Oolong Jasmine Tea 14g
- Yolks 30g
- Caster Sugar 45g
- Corn Starch 15g
- Gelatine Mass 17.5g

AVONMORE PROFESSIONAL PRODUCT USED



35.5%
Whipping Cream



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Oolong Jasmine Sponge
- 02 Oolong Jasmine Pastry Cream
- 03 Oolong Jasmine Diplomat
- 04 Milk Oolong Jelly
- 05 Chocolate Wrap

01

Oolong Jasmine Sponge

1. Infuse tea in hot water for 30 minutes strain and then cool down.
2. Separate the eggs.
3. Mix egg yolks oil tea and flour.
4. Whip egg white to soft peaks then start to add the sugar when the sugar is fully incorporated mix egg whites to stiff peaks.
5. Fold egg white through the rest of the mixture.
6. Bake on a tray at 160°C for 8 minutes.
7. Allow to cool before cutting disks For layering cake.

02

Oolong Jasmine Pastry Cream

1. Heat milk and tea up to 80°C allow to infuse overnight.
2. Strain the milk and bring to the boil.
3. Add a small amount of the heated cream to loosen the eggs and cornflour sugar.
4. Return mixture to the pot and cook out.
5. Pass through a fine strainer cover with cling film in contact.
6. Transfer to piping bag for assembling the cake.

03

Oolong Jasmine Diplomat

1. Semi whip Avonmore cream add pastry cream.
2. Whip to soft peaks.
3. Place in a piping bag for assembly.

04

Milk Oolong Jelly

1. Heat milk cream sugar tea.
2. Add gelatine mass and dissolve.
3. Allow to cool before finishing longan cake.

05

Chocolate Wrap

1. Temper white chocolate.
2. Spread on acetate to wrap around cake.
3. Allow to set before removing.

Assembly and Finishing

Layer the cake in the rings:

1. Sponge
2. Cream
3. Longan
4. Cream
5. Sponge
6. Jelly
7. Wrap with white chocolate
8. Pipe diplomat cream
9. Finish with longan



Scan here for recipes.

For further information, please contact your Avonmore Professional distributor.