

Blue Tea Trifle

Blue Tea Cream

- Milk 0.300 liter
- Egg yolk 0.075 kg
- Sugar 0.125 kg
- Gelatin leaves 0.010 kg
- Blue tea 0.028 kg

Chocolate sponge

- Butter 0.175 kg
- Sugar 0.175 kg
- Egg 0.200 kg
- Cocoa powder 0.050 kg
- Flour 0.100 kg
- Baking powder 0.004 kg
- Cointreau 0.080 liter

Sous-vide peaches

- Peach 0.750 kg
- Sugar 0.090 kg
- Vanilla aroma 0.008 kg
- Red wine vinegar 0.022 kg

Preparation Method

Pre-Preparation

For the blue tea cream:

- Marinate blue tea with the milk overnight
- Soak gelatin in ice water
- Whip the cream to soft peak and place in the chiller

For the chocolate sponge:

- Preheat oven to 190 C

For the peaches:

- Cut the peaches in 12 equal pieces
- Mix the peaches with sugar, vanilla aroma and red vinegar
- Put it in cookable sous vide bags (not too many peaches in one bag) and steam it for 20 min 80C. Let it cool in the fast chiller.

Preparation

For the blue tea cream:

- Sift blue tea and bring milk in a pot to boil
- Meanwhile whisk the egg yolks and sugar in a bowl until creamy
- Whisk in the milk
- Heat carefully to 85 C
- Squeeze the gelatin leaves and add to the milk mixture
- Place the mix in ice water and stir slowly (not to create too much air bubbles)
- Gently fold in the whipped cream and fill the cream into a piping bag

For the chocolate sponge:

- Use a handheld electric whisk or a freestanding mixer to beat 175g softened unsalted butter and 175g golden caster sugar together in a bowl until creamy and light color
- Add 2 eggs, still mixing
- Sieve 50g cocoa powder, 100g flour, baking powder and a pinch of salt into another bowl and add a third of that to your wet ingredients
- Once combined, add 1 more large egg and another third of the flour mixture and work that in
- Then add 1 more large egg and the remaining flour and beat until you have a smooth thick batter
- Bake for 20-25 min until springy to touch. Take out of the oven and leave in the tins for 10 min before turning out onto a wire rack to cool completely.

For the peaches:

- Cut the peaches in small cubes.
- Keep the liquid and put in some Cointreau.

Finishing:

- Cut out round pieces of the chocolate sponge with the size of the glass.
- Soak it in the peach-Cointreau liquid.
- Stack some peaches in the glass, the chocolate sponge and then the blue the cream. Do this twice.
- - Put a slice of peach on top of the trifle. Abbreviated Preparation Method

