

CHOCOLATE		Author: Chef Kuok I Hoi
EARL GREY TEA GELATO	Grams	Methodology
ecuador 70% cacao	150	Pasteurise all the ingredients with emulsion and churn
cocoa powder	50	
water	521	
earl grey tea leaves	51	
cream	37	
sucrose	98	
dextrose	15	
inverted sugar	21	
dry glucose powder	31	
skimmed milk powder	72	
stabilizer	5	
RASPBERRY COULIS		
raspberry puree	800	Bring all the ingredients to a boil, spread on plastic (4mm thick)
strawberry puree	450	
trimoline	120	
pectin NH	16	
dextrose	210	
glucose powder	110	
sugar	20	
HAZELNUT MERINGUE		
egg white	150	Whip egg white and sugar to peak and fold in all the powder, then spread it on paper (1cm thick)
sugar	150	Bake at 170 degrees until the meringue is cooked
icing sugar	150	
hazelnut powder	100	
coconut powder	34	
cake flour	30	
DARK CHOCOLATE GLAZE		
cream	750	Bring all the ingredients to a boil to 102 degrees and go through a blender
water	1500	
sugar	3250	
glucose syrup	1350	
cacao powder	650	
pectin NH	60	