

EARL GRAY MOUSSE CAKE (伯爵紅茶慕斯蛋糕)

(YIELD: ONE 8-INCH CAKE)



INGREDIENTS

A. CAKE BODY

1. 1 sponge cake or chiffon cake

B. MOUSSE

1. Milk 200ml
2. Earl gray tea bag 2
3. Egg yolk 2
4. Sugar $\frac{1}{4}$ cup
5. Gelatin sheet 4
6. Heavy whipping cream 350ml

C. TEXTURE

1. Shaved dark chocolate 2 oz.

D. DECORATION

1. Whole walnut 1 cup
2. Sugar $\frac{1}{2}$ cup
3. Butter .5 oz.

PREPARATION

1. On the stove, use medium heat to warm the milk and put tea bag in to release tea flavor. Do not stir too hard and turn the heat too high. After a few moments, cover the milk tea up and turn off the heat.



2. When the milk tea is done, cut the cake in halves, and prepare the container for later.



3. Dip the gelatin sheets in iced water for a few minutes until softened. Pour the heavy whipping cream into a large steel bowl and move to the stove.



4. On the stove with medium heat and water bath, pour the milk tea into a larger steel bowl, dissolve sugar, egg yolk, and gelatin sheets.



5. In a large bowl, blend (high speed) the heavy whipping cream to form (wavy). Use a separate bowl with iced water below the whipping cream to prevent it from melting when we work with it. Add the milk tea mixture into the whipping cream and blend well to avoid any lump. Once it's consistent, add the shaved chocolate in.



6. Pour the mixture into cake container to cover the cake completely and add one more layer of cake. Make sure the cake is pressed firmly down to tighten up so that there is no air in between layers. Pour more mousse to cover the cake once again. Chill in the refrigerator until it sets for about 1 to 2 hours.



7. (optional) Prepare the decoration and candied walnut (or any roasted nuts). In low heat, melt the sugar with a lot of patience, don't blend or move the pot until the sugar is nearly completely caramelized. Add the nuts in and coat completely. Melt the butter and dump onto parchment papers to let cool and separate.





8. Use the whipped cream as the glue to hold the nuts on the cake and decorate however your artistic skills allow you.

