

Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~

Aromatic Earl Grey tea & cream mousse cheesecake
 軟滑奶香伯爵紅茶芝士蛋糕

Ingredients:

A. Earl Grey tea cake: (team of 2)	B. Slow baked Earl Grey tea cheesecake:	C. Earl Grey cream cheese mousse: (team of 2)
45g cake flour 25g butter 25g cream 40g sugar 1 eggs 1/8 tsp. baking powder 1 Earl Grey tea bags *This quantity makes enough cake for assembling 6 cakes* ----- 90 克蛋糕面粉 50 克牛油 50 克忌廉 80 克白砂糖 2 個蛋 1/4 茶匙泡打粉 4 克伯爵紅茶 (2 個茶 bao) (12 個份)	250g cream cheese 120g granulated sugar 200 ml whipping cream 3 eggs 3 Tbs. cake flour 1 Tbs. lemon juice 6 Earl Grey tea bags 80 ml water *This quantity generously fills 16 cakes* ----- 250 克忌廉芝士 120 克白砂糖 200 克忌廉 3 個蛋 3 湯匙蛋糕面粉 3 湯匙檸檬汁 12 克伯爵紅茶(6 個茶包) 80 毫升水	1. <u>pate a bombe:</u> -1 egg yolk -15 sugar -10g white wine -6g soaked gelatin sheet, about 1 sheet 2. 125g cream cheese 35g sour cream lemon zest from 1/2 lemon 3. <u>Meringue:</u> -.5 egg white -25g sugar -8 ml strong Earl Grey tea 4. 65 ml whipping cream infused with 1 tea bags) *This quantity fills 6 cakes* ----- 1: 2 個蛋黃 36 克白砂糖 20 克白酒 12 克軟化明膠 2: 250 克忌廉芝士 70 克酸忌廉 檸檬皮 3: 1 個蛋白 50 克白砂糖



		15ml 伯爵紅茶 4. 125 毫升忌廉+2 包伯爵紅茶
D. simple syrup:		E. Decoration ideas:
40g sugar 80ml water 1 tsp. kirsh ----- 40 克白砂糖 80 毫升水 1 茶匙櫻桃酒		Chocolate pearls ----- 朱古力脆豆

How to::

A. Earl Grey tea cake: (Preheat oven to 160C)

1. Melt the butter, cool to luke warm.
2. Whisk the eggs and sugar over simmering water in a metal mixing bowl, until sugar dissolves, and mixture reaches about 37C.
3. Off the heat, continue to whisk until volume tripled, looks pale and creamy and forms a ribbon.
4. Mix in the warm butter carefully..
5. Sift flour and baking powder together in another mixing bowl, then carefully fold in the egg mixture, try not to deflate the batter.
6. Fill up small cake tins, bake for about 20 minutes until golden brown on top. Let cool completely.

A. 伯爵紅茶蛋糕: (焗爐預熱至 160C)

1. 將牛油融化，放涼至約 37 度
2. 在另一容器混合蛋和糖加熱攪拌直到砂糖融化及達到 37 度
3. 繼續打至濃稠，約 5 分鐘
4. 混入暖牛油
5. 用打蛋器混合麵粉和泡打粉，用粉篩篩入步驟 3 的混合物，用刮刀輕快攪拌至均勻
6. 用湯匙把麵糊填入模具至 7 分滿，焗約 20-25 分鐘

B. Slow baked Earl Grey tea cheesecake:

1. Steep 5 tea bags in the 80ml hot water for 3-5 minutes, strain. You should have 50ml concentrated tea.
2. Whip the cream cheese until soft and creamy, add sugar, mix well. Add in eggs, one at a time. Then add in cake flour, lemon juice and cream, mix well after each addition. Strain the mixture, then stir in the loose ground tea leaves from the reserved 1 tea bag.



3. Bake at 150C for about 20-30 minutes, it will be very softly set once cooled.

B. 伯爵紅茶芝士蛋糕: (焗爐預熱至 150C)

1. 用 5 包紅茶和 80 毫升水製作紅茶液
2. 將忌廉芝士攪拌至軟滑，順序加入糖，蛋，麵粉，檸檬汁和忌廉，每次都攪拌均勻，最後加入紅茶葉
3. 焗約 20-25 分鐘

C. Earl Grey tea cream cheese mousse:

1. Pate a bombe:
 - a. whisk the yolk, sugar and wine over simmering water in a metal mixing bowl till tripled in volume and almost forms a ribbon.
 - b. Whisk in the softened gelatin sheet. Add in sour cream and set the mixture aside.
2. Italian meringue:
 - a. whip the egg white until fluffy and form soft peak.
 - b.. boil the sugar and egg white to hard ball stage (when you drop a little hot syrup into iced water, it will form a firm clear ball).
 - c. while trickling the hot syrup from the side of the mixing bowl, continue to whisk until the egg whites are silky, glossy and brilliantly white.
3. whisk the cream cheese until creamy, mix into the pate a bombe, then add the lemon zest.
4. whip up the cream to soft peak, fold in gently into the meringue.
5. gently fold in the pate a bombe mixture.

C. 伯爵紅茶芝士慕思

1. 蛋黃醬:
 - a. 在一容器混合蛋黃糖和白酒加熱攪拌直到濃稠
 - b. 加入泡軟的明膠片
 - c. 加入酸忌廉
2. 意大利蛋白霜:
 - a. 用攪拌器將蛋白打至可以直立的程度
 - b. 把糖和水煮滾至 120 度
 - c. 沿容器邊把糖漿緩緩倒入蛋白，繼續打至堅硬而有光澤
3. 將忌廉芝士攪拌至軟滑，加入蛋黃醬和檸檬皮
4. 用攪拌器將忌廉打至可以直立的程度，與意大利蛋白霜混合
5. 混合 3 與 4



D. Simple syrup:

Place the sugar and water in a small saucepan over heat until sugar dissolved, continue to simmer for another minute, let it cool, and stir in kirsh.

D. 糖漿

將糖和水煮融，放涼後加入櫻桃酒

To assemble:

1. Slice cake into 5mm cake sheets, use cookie cutter to cut out 4cm rounds in diameter from the cakes. Brush with simple syrup to moist.
 2. place 1 cake round at the bottom of the cake mold, put the slow baked cream cheese cake cube in center, pipe in the cream cheese mousse to half full. Layer with another cake round, top with more cream cheese mousse.
 3. decorate with sifted cocoa powder and chocolate pearls.
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組合:

1. 把蛋糕薄薄切成大小合適的圓形，掃上糖漿使其濕潤
2. 蛋糕模子先放一片蛋糕，再加入小方塊形的芝士蛋糕，擠入伯爵紅茶芝士慕思至半滿，蓋上第2片蛋糕，再擠滿慕思
3. 用可可粉和朱古力脆豆裝飾

~~Bon Appetite!!~~