

**Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~**

Green Tea-Vanilla Panna Cotta

Ingredients: (make 2 dessert cups)

A. vanilla panna cotta

- ✚ 240ml cream
- ✚ 60ml whole milk
- ✚ 25g sugar
- ✚ 1 sheets of leaf gelatin (2.5g)
- ✚ 1 green tea bags
- ✚ 1/5 vanilla bean

B. Green tea (Matcha) topping

- ✚ 1/4 cup whipping cream
- ✚ 2 tsp.(10ml) sugar
- ✚ 2 tsp. (10ml) Japanese green tea powder (Matcha powder)
- ✚ Whipped cream (optional for decoration)
- ✚ Raspberry (optional for decoration)

How to:

A. Vanilla panna cotta

1. Place the cream, milk, vanilla seed and its pod into a small sauce pan and bring to a boil, control at the steady gentle boil till the cream mixture is reduce by 1/3. Towards the last 2 minutes of the cooking time, place the tea bags in, and let it steep for another 10 minutes.
2. Meanwhile, soak the leaf gelatin in water to soften, squeeze well and set aside. Add the sugar in the cream mixture, mix until dissolved. Add in the bloomed gelatin and whisk to dissolve.
3. Strain out the vanilla pod and tea bag, carefully pour the creamy cream into two 200-ml serving glasses. Chill in the fridge while preparing the green tea topping.

B. Green tea (Matcha) topping

1. Whisk together the cream, sugar and green tea powder until just thickened, don't over whip as we don't want it to be able to hold its shape.
2. Carefully spoon the soft green tea cream onto the vanilla panna cotta, let it chill in the fridge until set, about 2 to 3 hours.
3. Decorate with a dollop of whipped cream and raspberry if you wish.

~~Bon Appetite!!~~



Matcha French thin cookie—Matcha Langues De Chat

Ingredients: (make about 10)

- ✚ 33g butter, softened
- ✚ 33g icing sugar
- ✚ 1 large egg white, about 33g
- ✚ 23g plain flour
- ✚ 10g ground almonds
- ✚ 1 tsp. matcha
- ✚ Pinch of salt

How to: (preheat oven to 180C)

1. Cream the butter and sugar until pale, creamy and fluffy.
2. In a separate bowl, whisk the egg white with a pinch of salt until it starts foaming.
3. Slowly add in the egg white and blend well.
4. Sift the flour and matcha.
5. Gently add the sifted flour, matcha and ground almonds into the butter mixture, and fold until just combined. It should be a smooth paste now.
6. Spoon the batter into a piping bag fitted with a 1.5cm plain tip, and pipe out long strips (about 6cm) onto parchment paper lined baking sheet. Spacing them apart to allow for spreading during baking.
7. Bake for about 5-6 minutes or until edges are slightly golden brown but still pale golden in the center.

~~Bon Appetite!!~~