

Ceylon Earl Grey Tea Mousse

10.5 oz milk
10.5 oz cream
1.8 oz Shangri La Earl Grey tea
3.5 oz egg yolk
5.3 oz sugar
1.7 oz lemon juice
0.4 oz gelatin
17 oz half whipped cream

1. Bring the milk, cream and tea to the boil and infuse for 5 minutes.
2. Strain the mixture and weigh to 16 oz.
3. Mix together egg yolks with sugar and lemon then pour on the tea mixture, return to the pot and cook gently until mixture reaches 185°F (85°C).
4. Add soaked gelatin, strain and cool to 86°F (30°C).
5. Fold in the whipped cream. Set in the refrigerator and serve chilled.