

“Fancy Because It’s French”

Oolong Tea Cookie

115g (1/2 cup) unsalted butter
175g white sugar
2 large eggs
250g AP flour
20g (2 Tbsp) ground, high-quality oolong tea
15g cornstarch
½ tsp baking powder
½ tsp kosher salt

Preheat oven to 325F. In stand mixer, combine butter with sugar with paddle and cream until smooth. Add eggs. Whisk together flour, oolong tea, cornstarch, baking powder and salt. Add flour mixture into mixer 1/3 at a time. Let mix until combined. Divide dough into two.

Roll ½ of dough mixture onto half sheet trays into 1/8” thickness and bake for ~20 minutes until cookies are lightly browned at edges. Cookies will be a little crunchy. Use ring cutter (a hair less than 2”) to cut baked cookies. Should yield approximately 48 cookies. Reserve cookies at room temperature until ready for assembly.

Salted Egg Custard

160g salted duck egg yolk
130g salted duck egg whites
380g (1 ½ cups) whole milk

64g (4) large egg yolks
40g sweetened condensed milk
30g white sugar
1 tsp kosher salt

Cocoa butter, as needed

Blend yolks, whites, milk in Vitamix on high until very smooth. Transfer to suitably sized pot and bring to a light simmer over medium heat.

Whisk together egg yolks, sweetened condensed milk, sugar, salt. Temper milk mixture into egg yolks, then transfer the combined mixture back to stove over medium heat.

Cook, whisking, continuously, until smooth custard forms. Strain through fine mesh strainer. Should yield approximately 1 quart.

Fill mini half-dome molds with ~1 tsp of mixture. Freeze.

Melt cocoa butter at 115F. Unmold frozen half-domes and dip into cocoa butter with needle to encase completely. Place on parchment-lined sheet trays and keep frozen until ready for assembly.

Red Bean Mousse

871g adzuki red beans, dry

1500g water

Pressure cook on high for 1 hour.

400g cooked red beans

250g milk

115g white sugar

½ tsp kosher salt

1 ½ packets (11g) gelatin

20g milk

450g heavy cream (1 pint)

75g powdered sugar

Combine cooked red beans with milk, sugar, salt and heat in suitably sized pot until warm. Transfer to Vitamix and blend until almost smooth, but small chunks remain. Transfer back to pot.

Whisk together gelatin and milk to let bloom. Whisk into red bean mixture and heat until simmering. Let cool at room temperature to ~120F.

Whip heavy cream with powdered sugar on stand mixer with whisk attachment until soft peaks form. Fold into red bean mix.

To assemble: spoon 1 tbsp of red bean mousse into mold. Add egg yolk. Spoon ~3 tbsp red bean mousse into mousse to fill just under top of mold. Top with cookie. Freeze 8 hours or overnight at -20F. Remove when frozen and keep in freezer until needed. Let thaw 6 hours in refrigerator prior to serving.

Revisionist History

2oz brewed lapsang souchang

1oz Batavia Arrack

1oz high quality sake (clean, mineral Junmai daiginjo)

½ oz citrus syrup

Combine all ingredients in shake over ice and stir. Strain into tea cup. Garnish with edible flower.

To make citrus syrup, infuse simple syrup with lemon and orange peels.