

# Tofu Rock Tea

Blend Chinese tofu and Da Hong Pao rock tea into French pastries, break away from conventional cloying sweetness with oriental tea-food aesthetics, and balance the subtle bitterness of tea with the mild, mellow texture of tofu to create low-sugar French desserts infused with traditional Chinese charm.



## Recipe

### Almond cake

Almond powder	210g
Icing sugar	75g
Honey	24g
Egg	354g
Cake flour	72g
Egg white	210g
Sugar	141g
Egg white powder	12g
Butter	75g
<b>Totaal</b>	<b>1173g</b>

### Almond cake

Mix the first four ingredients quickly with a high-speed food processor, then add the cake flour and blend until smooth.

Whip egg whites, egg white powder and granulated sugar at a steady speed (the egg white powder stabilizes air bubbles) until stiff peaks form.

Melt the butter in a microwave and set aside, maintaining a temperature of around 50°C.

Assembly: Pour Mixture A into Mixture B for preliminary blending, then gently fold in Mixture C. Spread the batter onto a silicone baking mat and bake at 210°C for approximately 8 minutes until the surface develops a golden colour.

### Rock Tea Chocolate Panna Cotta

Cream	300g
Rock Tea	29g
White Chocolate31.4%	120g
Gelatin Mass	27g
<b>Totaal</b>	<b>476g</b>

### Rock Tea Chocolate Panna Cotta

Bring half of the whipping cream and tea leaves to a boil, then simmer covered for 20 minutes. Top up with extra cream and reheat.

Add gelatin mass and white chocolate, homogenize, then fold in the remaining white chocolate and stir until smooth.

## Tofu mousse

White Chocolate	31.4%	30g
Trehalose		60g
Sugar-Free Soy Milk Powder		60g
Gelatin Mass		63g
Silken Tofu		397.5g
Mascarpone Cheese		150g
Whipping Cream		187.5g
<b>Totaal</b>		<b>948g</b>

## Tofu mousse

Strain excess water out of silken tofu with gauze.

Dissolve sugar-free soy milk powder in a small amount of water, add trehalose and gelatin mass, stir well, then combine with melted white chocolate.

Blend silken tofu and mascarpone smooth with a homogenizer, add the mixture from Step 2 and homogenize again until fully incorporated.

Once the mixture cools down to 18°C, fold in whipped whipping cream and use immediately.

## Green chocolate sandblasting

White Chocolate	31.4%	200g
Coco Butter		150g
Grapeseed oil		20g
Pink Oil-Soluble Powder Colorant		3g
<b>Totaal</b>		<b>373g</b>

## Green chocolate sandblasting

Melt chocolate and cocoa butter at 45°C, add grapeseed oil and food coloring powder, then homogenize thoroughly with a homogenizer. Spray the mixture onto the cake surface via an airbrush while maintaining a temperature of 40°C.

## Glazing pectin spray

Glazing Pectin		200g
Water		10g
<b>Totaal</b>		<b>210g</b>

## Glazing pectin spray

Mix the two ingredients and heat to a boil, then spray onto the chocolate airbrushed surface at 70°C.

## Clear Jelly

Water		300g
Agar Powder		2g
sugar		120g
Gelatin Mass		108g
<b>Totaal</b>		<b>530g</b>

## Clear Jelly

Mix water, granulated sugar and agar powder evenly, bring the mixture to a boil. Add gelatin mass and cherry brandy, stir thoroughly, then transfer to a container and refrigerate for storage.

## Assembly, layout and finishing

Bake the sponge cake base and cut it to the required size. Prepare the Da Hong Pao rock tea chocolate panna cotta, pour it into matching molds and freeze for storage.

Next, make the tofu mousse, pipe it into silicone molds, place the panna cotta filling inside, lay the trimmed cake base on top, and freeze the molds thoroughly.

Once fully frozen, spray an even coat of pink oil-soluble spray all over the cakes. Heat the neutral glaze to 80°C, then quickly spray a thin layer over each cake surface. Shred the clear jelly with a lemon zester and arrange the jelly shreds as decoration on top.

Finish with small pink and white rosette chocolate decorations and peach blossom chocolate ornaments to elevate the overall texture and enrich the flavour profile of the dessert.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Peach  
blossom**



**Rosette  
pink/white**