

# Snowball

Blue tea, coconut & lychee  
Jan Hartwig



## Ingredients

### Blue Tea Brew

300 g water  
5 g Anchan blue tea  
6 g peel of one lemon  
50 g ginger finely diced  
50 g ginger juice  
10 g honey  
Xanthan gum

### Macadamia ganache

100 g double cream  
30 g glucose syrup  
125 g macadamia paste  
100 g Ivoir  
100 g milk

### White chocolate sponge cake

50 g sugar  
215 g marzipan  
100 g whole egg  
75 g egg yolk

12 g egg white  
75 g sugar

50 g butter  
65 g white chocolate  
70 g flour 550

## Preparation

- (1) Bring the water to a boil, remove from heat and steep the tea, lemon zest and diced ginger for 5 to 10 minutes, passing through a sieve and squeezing the tea well.
- (2) Season with the ginger juice and honey and bind with xanthan gum.
- (3) Strain again through a fine sieve.

- (1) Boil double cream with milk, glucose syrup, macadamia paste and salt.
- (2) Remove from heat, add chocolate and a pinch of salt and let cool to 50°C.
- (3) Mix with a hand blender and leave to cool.

- (1) Warm the marzipan slightly in the microwave and mix with the sugar, the whole egg and the egg yolk, then whisk in the Kitchen Aid.
- (2) Separately, whip the egg whites with the sugar. Melt butter and chocolate and add to marzipan. Fold in egg whites. Sift in flour and fold in as well.
- (3) Spread the measurements evenly thin on a Silpat mat and bake in the oven at 220°C for about 8 min, until the sponge starts to color slightly from the top.

### Coconut spuma

400 g coconut pulp  
400 g half cream  
115 g egg yolk  
60 g sugar  
50 g Batida de Coco

- (1) Bring the coconut pulp to a boil with the cream and the sugar, remove to the rose with the egg yolk and leave to cool.
- (2) Blend the cooled measures and add Batida de Coco.
- (3) Pour into a 0.5-liter Isi - bottle and use 1 gas capsule.

### Lychee sorbet

1 kg lychees  
100 g of lychee sugar  
fruit acid

- (1) Peel lychees, remove seeds and blend, then strain through a fine sieve.
- (2) Mix with the lychee sugar and add the fruit acid to taste.
- (3) Close with lid and label. Freeze at -20 °C for at least 24 h.
- (4) If necessary, add pacotize® once.

### Cocoa leaf

55 g tempered butter  
50 g sugar  
55 g egg white  
45 g flour  
30 g cocoa

- (1) Mix all ingredients with the dough hook. Allow to cool.
- (2) Then spread into a silicone mold and bake in the oven at 200°C for 3 minutes. Remove from the mold while still warm and bend into desired shape.

### Coconut chutney

Cut fresh coconut in a Pacojet with a 2-blade-cutter and mix with macadamia ganache and finger limes.

### Dressing

Place chocolate sponge cake in a deep plate and top with macadamia ganache.  
Place lychee sorbet on top of ganache and drizzle with espuma.  
Place coconut chips and cacao leaf on top and garnish with flowers.