

# THE PENINSULA

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HONG KONG

## Recipe for Raisin Scone

This classic treat is among the delicious bakery items served at The Lobby restaurant's beloved Afternoon Tea – a tradition at The Peninsula Hong Kong as well as other Peninsula properties around the world.

### Ingredients:

- 120 g butter
- 100 g sugar
- 2 g lemon peel
- 100 g eggs
- 200 ml milk
- 340 g cake flour
- 110 g bread flour
- 25 g baking powder
- 130 g raisins

### Preparation:

- In an electric mixer, beat the butter, sugar and lemon peel for 5 minutes at medium speed.
- Add the eggs progressively, followed by the milk.
- Once the mixture is well blended, fold the sifted flours and baking powder into the batter.
- Add the raisins and beat for 3 minutes at low speed to produce a smooth dough.
- Cover the dough and refrigerate it overnight.
- Roll the dough to a 17 mm thickness, and cut into desired shape for the finished scones.
- Place cut dough shapes onto a greased tray, brush with egg wash, and bake in the pre-heated oven at 210°C for 20 minutes.



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NEW YORK

## *Recipe for Avocado Tofu Chocolate Mousse*

This rich chocolate dessert – made with deceptively healthy ingredients – is a popular offering at The Peninsula New York’s chic Gotham Lounge restaurant.

Ingredients:

### *Chocolate tofu mousse*

- 350 g organic soft silken tofu
- 3 g salt
- 75 g 80% dark chocolate
- 3 g vanilla paste
- 83 g Turbinado sugar (also called raw sugar)
- 25 g cocoa butter
- 50 g 70% dark chocolate

### *Avocado puree*

- 1 ½ ripe avocado
- 100 g verbena syrup
- 40 g honey
- 3 g salt
- 1 g citric acid

### *Macerated Berries*

- 340 g mixed berries
- 56 g sugar

Preparation:

- First, make the avocado puree. Start by peeling and cutting the ripe avocado into quarters. Add salt and citric acid. Freeze the mixture until it is completely frozen through.
- Mix the honey and verbena syrup in a saucepan, and bring it to a boil.
- Pour the hot syrup over the frozen avocado in a mixer or blender, and blend the mixture on high speed until smooth (about 10 seconds). Fill a piping bag with the mixture and set aside.
- Next, make the chocolate-tofu pudding. Melt the 80% dark chocolate, the 70% dark chocolate, and the cocoa butter in a saucepan, stirring until smooth.
- Warm the tofu in microwave to room temperature.
- Add salt and set aside.
- Blend the tofu, sugar and vanilla paste; then pour in the melted chocolate and blend until smooth. Pour mixture into a mold and refrigerate until it sets completely, approximately 5 hours.

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- Cut the tofu-chocolate mixture into a rectangle. Then quenelle avocado puree on top of the tofu-chocolate mousse bar. Refrigerate until macerated berries are ready.
- Lastly, make the macerated berries, by mixing the berries and sugar together and letting them sit for 30 minutes.



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BEVERLY HILLS

## Recipe for Coconut Panna Cotta

This light, refreshing treat is typically enjoyed at The Belvedere, The Peninsula Beverly Hills' restaurant with a stunning and spacious terrace.

### Ingredients:

- 800 g (2 cans) coconut milk
- 500 g manufacturing cream (heavy whipping cream will also work in a pinch)
- 150 g granulated sugar
- 100 g shredded coconut, toasted
- 14 g (2 envelopes) granulated gelatine (or 2 tbsp powdered gelatine, or 6 individual gelatine sheets), bloomed in cold water

### Preparation:

- Bring the coconut milk, cream, sugar, and toasted coconut to a boil in a saucepan.
- Lower the heat, and let the mixture steep for 20 minutes.
- Bring the mixture to a boil again, then steep for another 20 minutes.
- Strain the mixture, add the bloomed gelatine, and mix well. Pour in small bowls or ramekins and refrigerate overnight, or at least 6 hours.
- Garnish with fresh diced pineapple, kiwi, guava, or mango and serve.

