



Matcha Tea-ramisu

Serves 6–8

The perfect dessert for a large party and with the combination of coffee and green tea it's a nice cleansing finish to a heavy feast. The addition of chartreuse will aid in the digestion and help bring out the herbal notes in the tea and the coffee. This recipe can be made up to five days in advance.

Cocoa glaze

8g gelatin leaves
120g water
100ml cream
150g sugar
50g cocoa powder

Soak gelatine leaves in cold water until softened.

Bring the remaining ingredients to a boil in a saucepan, whisking to ensure there are no lumps. Once boiled and smooth, remove from heat and allow to cool slightly. Add softened gelatin leaves and stir to dissolve.

Note: This can be made in advance and stored in the fridge. To reuse, melt in the microwave in short low temperature bursts, the mixture should be liquid at 40°C and use when it's 30–35°C for best effect. This is also an amazing chocolate glaze for cakes and parfaits

Matcha and chartreuse mousse

5g gelatin leaves
50ml chartreuse
500ml cream
75g sugar
75g egg yolks
30g TeaCraft matcha powder
20ml water
500g mascarpone

Soak gelatine leaves in cold water until softened. Warm up chartreuse and melt the leaves of gelatine in the liqueur (don't boil or it will ignite!) Once mixed, set aside.

Whip cream until thick and soft peaks form, then set aside (not in the refrigerator or the cold cream will set the gelatine too fast when you fold it through at the end).

Whisk sugar, egg, matcha and water until the mixture has doubled and is pale and thick. It's ready when mousse falls in thick ribbons from the whisk (this is called a sabayon). Add the mascarpone to the sabayon and beat until smooth and well combined.

Stir in the chartreuse mixture. Fold in the whipped cream until evenly mixed through. Transfer mixture into a piping bag and store in the refrigerator.

Pot of strong Vietnamese coffee, unsweetened (if unavailable, a darker brew espresso coffee works as well)

1 packet sponge fingers (savoiardi biscuits)
Extra matcha powder, for dusting
1 punnet strawberries, sliced and mixed with a dash of grand marnier (optional)

To assemble

Pour coffee into a large flat dish. Place sponge fingers into the coffee to soak.

In a large dish (preferably glass and retro-designed for presentation), arrange a layer of soaked sponge on the base, then pipe a generous layer of mousse to cover the sponge layer. Repeat the process so there are two alternating layers of sponge and mousse, finishing with mousse as the top layer. Smooth the top layer off with a palette knife and refrigerate for 2 hours until mousse is set.

Warm up cocoa glaze and pour over the chilled dessert in a uniform thin layer, return to the fridge and allow to set.

To serve, remove from the refrigerator and dust generously with matcha. Serve with strawberries if so inclined.