

Opalys Green Tea Ganache



Pair with
Gewürztraminer

Serves 8

Recipe provided by Grand Hyatt DFW

INGREDIENTS:

4 g Gelatin-powdered

116 g Opalys white chocolate

166 g Heavy cream

16 g Honey

16 g Corn syrup

1 Tsp Matcha green tea

250 g Heavy cream (cold)

1 Tsp Vanilla

DIRECTIONS:

Prepare gelatin per package instructions. Melt white chocolate in a bowl, set aside. Place heavy cream, honey, and corn syrup in a pan, heat to a boil. Add gelatin until dissolved, remove from heat. Stir in matcha green tea, cover pot and let steep 10 minutes. Pour mixture over the melted white chocolate and whisk together. Using a handheld stick blender, slowly pour the cold cream (250g) into the chocolate mixture and blend until smooth. Pour the ganache into a silicon mold and freeze.

Grand Met at Grand Hyatt DFW serves their green tea ganache with miso caramel sauce, sesame toffee, chocolate streusel, yuzu curd and chocolate ice cream, pictured.

Grand Met at
Grand Hyatt DFW

