

Inthuja Manickam



Heaven Meets Earth

Note By Note Recipe

Heaven Meets Earth by Inthuja Manickam

Description: Inspired by tropical rainy day evenings. It is a snack to enjoy with warm tea. It consist of Starch balls with liquid / melting flavours with crunchy ornaments on the surface accompanied by a tea.

Ingredients:

a) Snack (heaven)

1. Starch Balls

60g glutinous rice flour
30g tapioca flour
60ml water
Pistachio Flavour
Green colour

2. Filling of the starch balls

70g roasted brown sugar cubes

3. Crunchy Ornament

60g water
30g egg white powder
4g salt
10g oil
Coconut Flavour

b) Drink (earth)

100ml hot water
Geosmin flavour
Rose flavour

Method / Preparation:

a) Snack (heaven)

1. Starch Balls

Mix all the ingredients together to make a dough. Then divide the dough into about 14 small balls.

2. Filling of the starch balls

Roast the sugar cubes in a high heat pan.

1. Starch Balls + 2. Filling of the starch balls

Flatten each ball and add one roasted cube to each small balls. Make sure the balls are not too thin and covers the roasted sugars completely. Boil water in a pot and add in all the balls and let it cook. The balls will float once the starch is cooked. Leave it 5 mins more to allow the sugar to melt. Strain the balls and let them cool in a plate.

3. Crunchy Ornament

Mix all the ingredients together in a bowl, except the oil. Heat up the pan with the oil. Drizzle the mix and fry it until crunchy texture is formed. Drain the oil. If the pieces are too long or big, break them into small pieces.

1. Starch Balls + 2. Filling of the starch balls + 3. Crunchy Ornament

Bring the cooked balls into the same plate with the crunchy ornament. Cover the balls surface with the ornament and let it cool to room temperature.

b) Drink (earth)

Boil water and add the flavours to a proportion of 3:2 of geosmin (after rain / earth flavour) to rose flavour.

