

Blended Cream Cheese & Cream **MACCHIATO**

YOU WILL NEED:

Cream topping

- 300ml Anchor Whipping Cream
- 20g sugar

Sugar syrup

- 125g sugar
- 75ml water

Blended cream cheese and cream topping

- 100g Anchor cream cheese
- Sea Salt
- 100ml whole milk
- 300g cream topping (see recipe)
- Sugar syrup

Tea

- 3x Oolong tea bags
- 1200ml hot water

INSTRUCTIONS:

Cream topping

- Mix 300ml of Anchor Whipping Cream with 20g of sugar, using a mixer on a medium setting. (If you are using a Kitchen Aid, set it on 4)
- Whip until the cream is 1.8 x the volume. The texture should be very runny and foamy. It's important that you focus on the volume and not on time or texture. (See Tip)
- Pour the cream mixture into a jug and allow to sit in the refrigerator for at least 30 minutes.

Sugar syrup

- While allowing the cream to sit, heat 75ml of water and 125g of sugar in a pot until sugar is fully dissolved. Sugar syrup can be frozen, or stored in the fridge in an airtight container for a few weeks.

To make cream cheese and cream topping

- Once the cream topping has been in the fridge for 30 min, use a stick mixer and mix 100g cream cheese with a generous pinch of sea salt (2g) and 100ml of whole milk.
- Mix the cream cheese mixture with the cream topping by folding it in and then allow to sit for a further 30 minutes in the fridge. This is to ensure it is thick enough to sit on top of the tea

To make tea

- While allowing the blended cream cheese and cream topping to sit, steep 3 oolong tea bags in 1200ml of boiling water for 15 minutes
- Remove the tea bags from the tea and add 72g of sugar syrup.
- Allow the tea to cool slightly to approximately 65-70°C.
- Pour tea into a glass cup until it is approximately $\frac{3}{4}$ full. Then using a spoon turned upside down, pour the blended cream and cream cheese topping slowly over the back of the spoon, moving the spoon upwards as the level rises until the glass is full.
- The cream should sit on top of the tea without mixing.

CLASSIC TEA MACCHIATO

You will need:

Cream topping

- As per previous recipe

Sugar syrup

- As per previous recipe

Tea

- 3 x black tea bags
- 1200ml hot water

Instructions

To make Classic Tea Macchiato

- Follow the previous recipe to make the cream topping and refrigerate for at least 30 min.
- While allowing the cream to sit, steep 3 black tea bags in 1200ml of boiling water for 15 minutes.
- Remove the tea bags from the tea and add 72g of sugar syrup.
- Allow the tea to cool to approximately 65-70°C
- As per previous recipe, pour the tea into a glass cup until it is $\frac{3}{4}$ full. Then use the same layering method to slowly pour the cream topping onto the tea.
- The cream should sit on top of the tea without mixing.

TIP:

If you are unsure how to measure the volume of your cream, place 300ml of water in your mixing bowl and mark with a marker pen on the outside. Then place a further 140ml of water into the bowl and mark this also. Remove water and dry bowl. The second marker represents the 1.8 x 300ml volume.



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