

## GELESPESSA Recipes

An original École Valrhona recipe



### Almond Inspiration & Red Tea Sauce

**200 g** Red Tea Infusion\*  
**50 g** ALMOND INSPIRATION  
**0.5 g** SOSA Gelespessa

Make the Red Tea Infusion. Emulsify with the ALMOND INSPIRATION. Add the Gelespessa and mix using an immersion blender. Leave to rest before use.

#### \* Red Tea Infusion

**220 g** Water  
**5.5 g** Red tea

Heat the water to 205°F (95°C) and infuse the red tea for 5 minutes. Strain.