



Dilmah Gourmet Earl Grey Flourless Chocolate Truffle Cake



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



t-Series The Original
Earl Grey

Ingredients

Dilmah Gourmet Earl Grey Flourless Chocolate Truffle Cake

- 10 eggs
- 500g dark chocolate
- 300g almond meal
- 300ml double cream
- 1 cup brown sugar
- 3 tbsp strong Earl Grey Tea
- 2 tbsp finely ground Earl Grey Tea



- Crème fraîche, to serve

Methods and Directions

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- Preheat oven to 180C and grease a 20cm by 25cm cake tin.
- Whisk cream to soft peak and add the liquid tea, set aside.
- Melt chocolate in microwave on 50% power or over a double boiler, set aside.
- In a large bowl add eggs and sugar and whisk over a double boiler until really thick. This will take about 10 – 15 minutes.
- Remove from the heat and add melted chocolate, cool slightly and add almond meal, ground tea and cream mixture, mix well.
- Pour into tray and bake for about 30 minutes until the top is slightly firm to the touch. Let it cool completely in the cake tin before turning out.
- Cut into 3cm squares and dust with cocoa powder and serve with a quenelle of crème fraîche infused with vanilla bean.

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