

## Spring Time Chocolate with Almond Crispy Mango Infused with Dilmah Ceylon Tea with Chocolate and Mint



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- Sub Category Name  
Food
- Recipe Source Name  
Afternoon tea for the 21st Century - UAE

### Used Teas



Vivid Springtime  
Chocolate Mint

### Ingredients

#### Spring Time Chocolate with Almond Crispy Mango Infused with Dilmah Ceylon Tea with Chocolate and Mint

##### Ingredients for the Dilmah Ceylon tea with Chocolate and Mint Cream Brulee Filling

- 2gm Gelatin
- 200gm Cream
- 80gm Honey
- ½ piece Vanilla pod



- 50gm Egg yolk
- 2gm Dilmah Ceylon tea with Chocolate and Mint

### **Ingredients for the Dilmah Ceylon tea with Chocolate and Mint Chocolate Mousse**

- 80gm Egg yolk
- 40gm Sugar
- 140gm Dark chocolate
- 200gm Cream
- 7.5gm Dilmah Ceylon tea with Chocolate and Mint

## **Methods and Directions**

### **Spring Time Chocolate with Almond Crispy Mango Infused with Dilmah Ceylon Tea with Chocolate and Mint**

#### **Method for the Dilmah Ceylon tea with Chocolate and Mint Cream Brulee Filling**

- Mix cream and Dilmah Ceylon tea with chocolate and mint and soak it overnight
- Next day strain the above mix and add honey
- Add vanilla pod in a pot, bring to boil, take out the vanilla pod and let it cook
- Stir the vanilla extract egg yolk and cook like making tea Anglaise
- Add the gelatin and fill into the mould and freeze

#### **Method for the Dilmah Ceylon tea with Chocolate and Mint Chocolate Mousse**

- Soak the Ceylon tea with Chocolate and Mint and cream overnight in refrigerator
- Strain the cream the next day and whip until soft peak
- In another bowl put the egg yolk and the sugar and heat up in a double boiler to 40C while whisking
- Melt the chocolate and add to the egg mixture
- Fold into the Ceylon tea with Chocolate and Mint whipped cream