

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