

Rooibos Chocolate Turmeric, Ginger & Almond choux



0 made it | 0 reviews



- Sub Category Name
Food
Sweets
- Recipe Source Name
Infusions Recipes

Used Teas



Red Rooibos
Chocolate, Turmeric,
Ginger & Almond

Ingredients

Rooibos Chocolate Turmeric, Ginger & Almond choux

- 750g water
- 300g butter
- 15g salt
- 450g flour
- 15 eggs
- ½ teaspoon ginger powder
- 5 rooibos chocolate turmeric, ginger & almond tea bags

Pastry cream



- 900g milk
- vanilla
- 8 yolk
- 250g sugar
- 125g flour
- 100g butter
- 6 rooibos chocolate turmeric, ginger & almond
- tea bags
- 100g dark chocolate
- ¼ teaspoon ginger powder
- ¼ teaspoon turmeric powder
- 50g ground almonds

Decoration

- 200g red fondant icing
- 150g neutral glaze
- 1 knife tip of red food colouring
- 1 knife tip of gold powder
- 125g raspberries

Methods and Directions

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- Bring the water, salt, butter and ginger to the boil then add the flour and stir on a low heat until smooth and coming away from the sides of the pan.
- Remove to the bench, let cool a little then knead until totally smooth.
- Place back in a bowl, then start to add egg a little at a time until all incorporated. then let the dough rest for 10 minutes.
- Bake in oven at 200 degrees until golden and light.
- Fill each one with the tea pastry cream dust with icing sugar.

Pastry cream

- Milk, vanilla boil and tea and infuse for 10 minutes, strain.
- Yolk and sugar mix. Then mix flour, pour into the milk mix.
- Mix till cook, the add butter and chocolate.
- To serve mix with 500ml whipped cream.

Decoration

- Use a round tip (n°6), to pierce 3 small holes in the flat side of each eclair and fill with chocolate-raspberry mousse.



- Remove excess mousse with a teaspoon. Roll out thinly the red fondant icing and cut 10 x 2 cm wide rectangular strips.
- Brush the tops of the eclairs with neutral glaze and cover with a red fondant icing rectangle.
- Mix the remaining neutral glaze with red food colouring and gold powder.
- Dili the surface of each eclair into the glaze and run your finger around the edge. Decorate each with a raspberry dipped in gold powder.

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