

Chocolate Pot with Ceylon Tea and Chocolate & Mint



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Dilmah Vivid Tea

Used Teas



Vivid Springtime
Chocolate Mint

Ingredients

Chocolate Pot with Ceylon Tea and Chocolate & Mint

- 150ml cream
- 100ml milk
- 2 free-range egg yolks
- ½ vanilla pod, split in half lengthways, seeds scraped with a sharp knife
- 2tbsp caster sugar
- 125g Samoan chocolate broken into pieces
- 2tbsp springtime chocolate mint tea



Methods and Directions

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- Preheat the oven to 140C.
- Warm the cream, tea and vanilla pods and seeds in a saucepan. Whisk lightly to disperse the vanilla seeds, turn off the heat and cover with a lid. Set aside to infuse for 30 minutes.
- Meanwhile, over a low heat, melt the chocolate in the milk in a small saucepan.
- Beat the egg yolks and sugar together in a large bowl until light and fluffy. Add the chocolate mixture and vanilla-infused cream, remove the vanilla pods, tea and whisk together until well combined.
- Spoon the chocolate mixture in the ramekin. Place the ramekins into a deep roasting tin and pour in enough hot water to come up to at least two-thirds up the side of the tins. Bake for 45-60 minutes, or until slightly puffed-up and springy to the touch of a finger. The surface of the tin should form a little crust.
- Remove the tins from the oven, allow to cool for a few moments and lift the tins from the water onto a clean tray. Chill in the fridge for at least six hours before serving. Serve straight from the fridge.

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