Crunchy and Dark Chocolate – Pure Peppermint Leaves

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- Sub Category Name
  Food
  Sweets
- Recipe Source Name
  Shangri-la Tea Cuisine
- Activities Name
  Real High Tea

Used Teas

t-Series Pure
Peppermint Leaves

Ingredients

Crunchy and Dark Chocolate – Pure Peppermint Leaves

- 150g Yolks
- 95g Sugar
- 55g Vegetable oil
- 95g Milk
- 90g Cake flour
- 60g Corn starch
- 150g Cocoa powder
- 4g Baking powder
- 250g Egg white
- 95g Sugar
- 100g Chocolate chips

For the chocolate ganache

- 180g Milk
- 40g Cream
- 280g Dark chocolate
- 80g Butter
- 10g Dilmah Peppermint Tea

For the crunchy chocolate

- 100g Dark chocolate
- 30g Praline
- 5g Peppermint leaves

For garnish

- Chocolate leaf
- Gold leaf

Methods and Directions

Crunchy and Dark Chocolate – Pure Peppermint Leaves

- Beat the yolks and sugar
- Add the warm milk
- Add the flour, cornstarch, baking powder and cocoa powder at the same time. Then vegetable oil.
- Whip the egg white with sugar.
- Mix the white with the rest of the dough.
- Cook on the tray for 15 minutes at 175°C.

For the chocolate ganache

- Warm the milk and cream. Add the pure peppermint tealeaves.
- Keep on the side for half an hour.
- Take out the leaves.
- Pour in the melted chocolate.
- Add the butter.

For the crunchy chocolate

- Melt the dark chocolate.
- Mix with the praline and peppermint leaves.
- Press between two baking paper and cut the size you want.
- Keep on the side.

Assembly / Finishing

- Start with the chocolate chips biscuit; follow with the ganache and crunch chocolate.
- Add the chocolate and gold leaves.

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