

Earl Grey Tea Puff



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

Used Teas



t-Series The Original
Earl Grey

Ingredients

Earl Grey Tea Puff

- 250g Butter
- 250g Milk
- 280g Flour



- 3g Salt
- 250g Water
- 400g Egg

For the Earl Grey chocolate cream

- 300g Cream
- 300g Milk chocolate
- 2g Salt
- 30g Dilmah Earl Grey Tea
- 10g Honey

For the jasmine praline

- 350g Cream
- 500g Manjari chocolate
- 90g Tromiline
- 100g Butter
- 40g Dilmah Earl Grey Tea

Methods and Directions

Earl Grey Tea Puff

- Make a ganache with tea leaves, milk and chocolate.
- Pour into frame 5mm and leave to set for 24 hours.
- Cut with guitar 3mm and coat with milk chocolate.

Assemble / Finishing

- Bring the water .milk, sugar, salt and butter to a simmer
- When the butter melts, remove from the heat and quickly beat in the flour
- Mix until the dough is smooth
- Return to the heat and mix again to dry the dough out
- Transfer the dough to a bowl and add in the eggs, one by one until well mix
- The dough should be very shiny and soft enough to fall out the spoon
- Pipe small choux puffs in a square mould
- Lightly brush with egg yolk and bake at 175 C for 40 minutes
- Bring the cream, triomline, and earl grey tea leafs to a simmer
- Leave for 5 minutes , strain and pour over the chocolate
- Mix well and place in piping bags and pipe the cream into the choux



teainspired.com/dilmah-recipes 04/01/2026