

## Moroccan Mint Amour Chocolate



0 made it | 0 reviews



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

### Used Teas



t-Series Moroccan  
Mint Green Tea

### Ingredients

#### Moroccan Mint Amour Chocolate

- 110g Butter
- 100g Sugar
- 125g Flour
- 200g Chocolate, dark 65%
- 60g Milk chocolate 35%

- 50g Egg
- 2.5g Baking powder
- 15g Cocoa powder
- 3g Salt
- 60g Dilmah Moroccan Mint Tea leaves, grounded

### For the raspberry sorbet

- 300g Water
- 160g Sugar
- 30g Trimoline
- 500g Raspberry puree
- 50g Lemon juice

### For the manjari mousse

- 2g Gelatin
- 145g Manjari chocolate
- 100g Milk
- 220g Whip cream
- 10g Dilmah Moroccan Mint Tea leaves

### For the Raspberry ganache

- 100g Raspberry puree
- 20g Trimoline
- 110g Dark chocolate 64%
- 30g Butter

### Other Ingredients

- Chocolate disc

## Methods and Directions

### Moroccan Mint Amour Chocolate

- Beat the butter and sugar till lightly fluffy.
- Add in the egg.
- Fold in the melted chocolate.
- Fold in the dry ingredients.
- Roll out 3cm and cut 5cm rounds and bake.

### For the manjari mousse

- Make a ganache with mint leaves, milk and chocolate.
- Add in the melted chocolate.
- Add in the whip cream, pipe in moulds.

### Assemble / Finishing

- Spread the chocolate on a baking paper
- Cut out 5 cm rounds
- Melt the couverture chocolate
- Make the chocolate ganache by heating the raspberry puree with the trimoline add into the melted chocolate followed by the infused tea butter
- Make the chocolate mousse by adding semi whip cream into the melted chocolate. Temperature of the chocolate should be 35°C to 40°C
- Mix well to make a smooth chocolate mousse
- Make the chocolate sponge by sifting the flour, ground almond cocoa powder. Whip the eggs whites and sugar to a meringue
- Place the dry ingredients into the meringue.
- Mix well and spread on the slip at and bake at 230°C for 8 minutes
- When cool cut out 5 cm disc
- Pipe into muffin flexplan moulds .Put the cut chocolate sponge on top of the mousse. Place in blast freezer
- Place on wire racks and cover with the chocolate glaze
- Place the ingredients into the ice cream maker and churn
- Pipe the chocolate raspberry ganache on the top of the chocolate mint cookie
- Slice the raspberries
- Place the chocolate disc on the ganache raspberry cookie then top with the chocolate mousse followed by the slice raspberries and lastly the Raspberry sorbet