

Tea Infused Chocolate Fondant Pudding with Dilmah Chocolate, Turmeric, Ginger & Almond





0 made it | 0 reviews

- Sub Category Name Food Desserts
- Recipe Source Name

 Tea Inspired Recipes with Peter Kuruvita

Used Teas



Red Rooibos Chocolate, Turmeric, Ginger & Almond

Ingredients

Tea Infused Chocolate Fondant Pudding with Dilmah Chocolate, Turmeric, Ginger & Almond

- 125 g unsalted butter, chopped
- 25 g cocoa powder, sifted
- 75 g dark chocolate, chopped
- 2 tea bags Dilmah Red Rooibos, Chocolate, Turmeric, Ginger and Almond infusion.
- 3 small whole eggs, at room temperature
- 3 small egg yolks, at room temperature
- 150 g caster sugar
- 125 g plain flour, sifted



Methods and Directions

Tea Infused Chocolate Fondant Pudding with Dilmah Chocolate, Turmeric, Ginger & Almond

- To make the chocolate fondant pudding, preheat the oven to 160°C and lightly spray 4 ovenproof molds the mold should hold 240ml of mix with spray oil.
- Place the chocolate, butter, cocoa powder and tea in a large heatproof bowl, place over a saucepan of simmering water and melt together until smooth and combined, stirring occasionally. Remove from the heat.
- Whisk the whole eggs and egg yolks together in an electric mixer. Gradually add the sugar and whisk until pale and creamy.
- Add the chocolate mixture to the eggs and mix to combine slowly.
- Using a rubber spatula, carefully fold in the flour. Divide among the moulds and smooth the top with the back of a spoon and place on a baking tray.
- Bake for 12–15 minutes or until cooked on the top and gooey in the middle. Do not overcook the center should still be runny. Allow to cool before turning out

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/12/2025

2/2