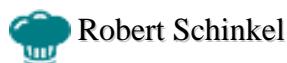


Earl Grey Paired with Profiterole



0 made it | 0 reviews



- Sub Category Name

Food

Desserts

- Recipe Source Name

Christmas Recipe Brochure

Dilmah t-Series Recipes

- Festivities Name

Christmas



Used Teas



t-Series The Original
Earl Grey

Ingredients

Earl Grey Paired with Profiterole

Earl Grey Chai

- 160ml Dilmah Earl Grey Tea
- 40ml Double cream
- Pinch Cinnamon
- Pinch ground dried ginger
- Pinch grated Nutmeg
- Pinch ground dried Cardamom
- Orange zest

Methods and Directions

Earl Grey Paired with Profiterole

- Brew the tea for 5 minutes at 95°C, strain and pour into the cup
- Add the cream and the spices to a saucepan and heat up
- Whisk vigorously for 30 seconds
- ~~Spray the orange zest and~~ garnish with the spice mix sprinkled on top

Earl Grey Paired with Profiterole

- Brew a cup of Dilmah Earl Grey Tea for 3 - 5 minutes at 95°C, strain into a teacup and pair with a custard-filled profiterole.