

Ceylon Artisanal Spice Chai Chocolate Pots de Crème



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Peter Kuruvita

- Sub Category Name
Food
Sweets
- Recipe Source Name
Tea-inspired breakfast



Used Teas



TPR Ceylon Artisanal
Spice chai

Ingredients

Ceylon Artisanal Spice Chai Chocolate Pots de Crème

- 250 ml pouring cream (1 cup)
- 250 ml milk (1 cup)
- 6g Ceylon Artisanal Spice Chai
- Scraped seeds of 1 vanilla bean
- 4 egg yolks
- 80 gm raw caster sugar
- 300 gm dark chocolate (70% cocoa solids), finely chopped



- To serve: crème fraîche, Dutch-process cocoa and cigar biscuits (optional)

Methods and Directions

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- Bring cream, milk and vanilla seeds to the simmer in a saucepan over medium-high heat add tea bags and cover. . Meanwhile, whisk yolks and sugar in a bowl until pale. Add cream mixture and whisk to combine. Return to pan and stir continuously over medium heat until mixture coats a spoon thickly (4-5 minutes). Remove from heat, add chocolate, whisk until smooth and combined, then divide among six 150ml serving jars or glasses. Refrigerate until completely chilled and set (3 hours). Serve topped with a dollop of crème fraîche, dusted with cocoa, with biscuits for dipping

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