



CHAI TEA WITH GANACHE POCKET WATCH STIRRER



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Tino Passano



Monika Ederer

- Sub Category Name
Drink
Chai
- Recipe Source Name
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Used Teas



Exceptional Ceylon
Spice Chai

Ingredients

CHAI TEA WITH GANACHE POCKET WATCH STIRRER



- 3 cups water
- 4 tsp Dilmah Yata Watta Tea

Chocolate Ganache Pocket Watch Stirrer

- 250g cream
- 3 tea bags Dilmah Ceylon Spice Chai Tea
- 5 cloves
- 2 cinnamon quills
- 5 cardamom pods
- Vanilla
- Nutmeg
- 250g Dulcey chocolate

Methods and Directions

CHAI TEA WITH GANACHE POCKET WATCH STIRRER

- Bring cold spring water to a boil. Pour over the tea.
- Infuse for 5 minutes. Stir regularly.
- Strain into a teacup.

Chocolate

- Bring the cream with the spices to a boil. Infuse the cream with the tea for 24 hours.
- Heat it again, strain and pour over the melted chocolate.
- Rest the ganache for 6 hours.
- Mould a pocket watch shape and cover with Dulcey chocolate Ganache Pocket Watch Stirrer