

## SUPREME CEYLON CHOCOLATE TORTELLINI WITH APRICOT GEL PEARLS



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
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### Used Teas



Gourmet Ceylon  
Supreme

### Ingredients

## **SUPREME CEYLON CHOCOLATE TORTELLINI WITH APRICOT GEL PEARLS**

### **Chocolate Pasta**

- 250g flour
- 100g cocoa powder
- 30g icing sugar
- 4 eggs, whole
- 1-2 tbsp Water

#### **Filling for Tortellini**

- 200ml water
- 30g butter
- 30g sugar
- 1 tbsp Dilmah Supreme Ceylon Single Origin Tea

#### **Apricot Gel**

- 200g apricot purée
- 50g syrup 60%
- 1.8g agar-agar

## **Methods and Directions**

### **SUPREME CEYLON CHOCOLATE TORTELLINI WITH APRICOT GEL PEARLS**

#### **Chocolate Pasta**

- Combine all ingredients, rest.
- Roll out in the pasta machine onto setting 3. Cut into round shapes and stuff with tortellini filling.
- Fold together and shape into tortellini. Cook in slightly sugared boiling water.

#### **Filling for Tortellini**

- Bring everything to a boil, add the tea and let rest for 3 minutes.
- Drain and use to glaze cooked tortellini.

#### **Apricot Gel**

- Bring all ingredients to a boil together. Pour into container.
- Cool down and scoop out pearls.



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