

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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