

LAPSANG CHOCOLATE TEXTURE SMOKED TEA INFUSED CHOCOLATE CAKE SERVED WITH CHOCOLATE SOIL AND VANILLA ICE CREAM



0 made it | 0 reviews

 Martin Wong Lee Zhang An

Formerly a conservation shop-house, Tess Bar & Kitchen is a drink-centric but food-centred concept with a focus on a modern interpretation of cocktails and food situated at 38, Seah Street. Represented by Lee Zhang An & Martin Wong.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Lapsang Souchong

Ingredients

LAPSANG CHOCOLATE TEXTURE SMOKED TEA INFUSED CHOCOLATE CAKE SERVED WITH CHOCOLATE SOIL AND VANILLA ICE CREAM

Chocolate texture

- 100g dark chocolate
- 200g butter eggs
- 100g sugar
- 100g brown sugar
- 60g flour
- 15g cocoa powder

Salted caramel

- 100g sugar
- 100ml water
- 50g cream
- 1/2 teaspoon fine salt

Honey comb

- 200g sugar
- 5 tablespoons glucose
- 2 teaspoons baking soda

Other ingredients:

- 150gm Oreo crumbs
- (4 scoops) Chocolate ice cream

Methods and Directions

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Chocolate texture

- Melt dark chocolate with butter on bain-marie till liquid state.
- Whisk eggs, and brown sugar till foamy texture.
- Fold chocolate mixture, egg mixture, flour and cocoa powder together.
- Pour into desired mould.
- Bake at 140°C for 20?25 minutes.



- Leave to cool.

Salted caramel

- Caramelize sugar.
- Add water, cream and salt.
- Leave to cool.

Honey comb

- Caramelize sugar till brown.
- Add in glucose and baking soda.
- Pour all into a pan, let it cool.

Method for tea

- Strong brew of Dilmah Lapsang Souchong loose leaf tea.
- Heat water to 95°C.
- Steep tea for 5 minutes, strain tea leaves.
- Leave tea to cool.