

TRUFFLED DRAGON'S BEARD



0 made it | 0 reviews



Claire Van Vuuren



Mitchell Grady

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



Exceptional Italian
Almond Tea

Ingredients

TRUFFLED DRAGON'S BEARD



Truffles

- 700g dark chocolate
- 700ml cream
- 5 tsp Dilmah Italian Almond Tea
- 150g glucose
- 100g butter

Dragon's Beard

- 200g sugar
- 50g glucose
- 200ml water
- Cornflour
- Cocoa powder

Methods and Directions

TRUFFLED DRAGON'S BEARD

Truffles

- Infuse cream with tea for 10 minutes. Strain and only use 400ml of the cream.
- Add glucose and bring to a boil.
- Pour over the chocolate and butter and blend until smooth.
- Chill and roll into balls.
- Cover with tempered choc and roll in cocoa powder.

Dragon's Beard

- Boil to 123C.
- Cool, then pull in cornflour and cocoa.