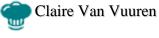


# TRUFFLED DRAGON'S BEARD





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- 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.

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