

CHOCOLATE EARL GREY CRÈME BRÛLÉE



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Pornchai Daomasratsamee



Tim Reus

Sofitel Bangkok Sukhumvit is a luxury 5-star hotel on Sukhumvit Road. Located in Bangkok's business and entertainment district, it is perfect for corporate and leisure travellers. It is also the place to indulge in amazing cuisine with the hotel boasting some of the best culinary professionals in the world. Represented by Tim Reus & Pornchai Daomasratsamee.

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

Used Teas



t-Series The Original
Earl Grey

Ingredients



CHOCOLATE EARL GREY CRÈME BRÛLÉE

- 450ml whipping cream
- 450ml fresh milk
- 200g sugar
- 12 egg yolks
- 50g Dilmah The Original Earl Grey
- 200g dark chocolate

Coconut Tuile

- 250g sugar
- 250g glucose
- 250g butter
- 150g bread flour
- 100g dried coconut

Methods and Directions

CHOCOLATE EARL GREY CRÈME BRÛLÉE

- Preheat oven to 150°C.
- Mix egg yolks, sugar and white chocolate in a mixing bowl.
- Boil Earl Grey Tea with cream and milk, strain out the tea leaves and add mixed egg and chocolate. Mix all together.
- Pour into moulds and bake in preheated oven for 45 minutes.

Coconut Tuile

- Mix all ingredients in mixing bowl except glucose.
- Then add the glucose and mix together.
- Spread it on silicone and bake in an oven at 170°C until brown.