

CHAI TRUFFLES



0 made it | 0 reviews



Sahil Sethi



Tiffany Qidan Zhang

The St. Regis Abu Dhabi transports guests to a world dedicated to personalized service and unsurpassed experiences. Guests can experience a splendidly balanced mix of intriguing yet sophisticated tastes and sensations in superlative restaurants and bars. Indulge in true dining experiences at the all-day dining restaurant or discover authentic Tuscan cuisine at the Villa Toscana. Represented by Tiffany Qidan Zhang & Sahil Sethi.

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

Ingredients

CHAI TRUFFLES

- 2 cups dark chocolate (47%)
- 1 cup cream
- 1 star anise
- 4 pods cardamom
- 1 tsp cinnamon
- 2 tbsp Dilmah Natural Ceylon Ginger Tea
- Cocoa powder for coating truffles



Methods and Directions

CHAI TRUFFLES

- In a small saucepan start heating up the cream. Once it starts bubbling add your tea leaves to it and let it gently simmer on a very low heat.
- Meanwhile in the other mixing bowl keep your chocolate measured and a spatula ready to mix in the cream.
- Then add star anise, cardamom and cinnamon to the cream and let it steep with the tea. Once the tea leaves have softened and the desired colour and flavour has been achieved remove it.
- Strain it directly over the chocolate and mix it gently. Do not over work the ganache.
- Once all the chocolate has melted keep it aside to cool down and cover it.
- Once it is set and the desired temperature is achieved start rolling them in to the shape of truffles. Keep them in the chiller to get back to correct temperature.
- Take them out from the chiller in 15 minutes and gently roll them in cocoa powder and serve as per your liking.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 18/02/2026