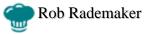


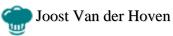
CHOCOLATE, CITRUS AND TEA





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A celebration of Dilmah's English Breakfast Tea infused into chocolate glaze, milk foam, Agar Agar gel, tea marinated orange segments and delicious crumble, all served with a decadent milk chocolate mousse topped with orange gel and honey crispies.

- Sub Category Name Food Main Courses
- Recipe Source Name Dilmah Real High Tea Global Challenge 2015

Used Teas



Gourmet English Breakfast

Ingredients

CHOCOLATE, CITRUS AND TEA



Milk Chocolate Mousse

- 150g Valrhona milk Chocolate
- 100g Cream
- 4g Gelatin
- 250g Whipped Cream

Chocolate Tea Glaze

- 3oog Sugar
- 200g Cream
- 150g Water
- 100g Cacao powder
- 13g Gelatin
- 10g Dilmah English Breakfast Tea

Tea Milk Foam

- 300g Full Fat Milk
- 30g Honey
- 1g Salt
- 4g English Breakfast Tea

Honey Crispies

- 65g Sugar
- 60g Glucose
- 70g Honey
- 40g Water
- 20g Baking Soda

Tea Gel

- 500ml Water
- 100g Honey
- 10g English Breakfast Tea
- 6g Agar Agar

Orange Gel

- 500ml Orange Juice
- 50g Honey
- 6g Agar Agar

Tea Infused Orange



- 100ml Orange Juice
- 20g Honey
- 2g English Breakfast Tea
- 1 Piece Orange

Tea Crumble

- 100g Sugar
- 100g Flour
- 100gr Butter
- 20g English Breakfast Tea

Methods and Directions

CHOCOLATE, CITRUS AND TEA

Chocolate Mousse

• Boil sugar, cream and water. Add the cacao powder and boil for 2 minutes. Add gelatin to tea, let infuse for 10 minutes. Strain and cool. Use this too glaze the chocolate mousse.

Chocolate Tea Glaze

 Boil sugar, cream and water. Add the cacao powder and boil for 2 minutes. Add gelatin to tea, let infuse for 10 minutes. Strain and cool. Use this to glaze the chocolate mousse.

Tea Milk Foam

• Bring the milk with the honey to a boil, infuse the tea for 8 minutes, strain and add salt to taste. Make foamy with a hand blender.

Honey Crispies

• Heat up the sugar, glucose, honey and water to 170°C. Take the pan off the fire and add the baking soda. Mix well and pour into a buttered dish. Let cool completely and break into small pieces.

Tea Gel

• Boil everything together and let the tea infuse. Strain, let set and blitz.

Orange Gel

• Boil everything together. Strain, let set and blitz.



Tea Infused Orange

• Boil the orange juice with the honey, infuse with the English Breakfast tea and marinate the orange in this.

Tea Crumble

• Mix ingredients together, as for a traditional crumble, and bake in the oven for 20-25 minutes or until golden.

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