

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

- 300g 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 to 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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