

T'IGAR 55% chocolate cigar filled with rich Guanaja chocolate and Nori hash



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Jean-Marc Gaucher



James Tamang

Yamm at Mira Hotel offers a lovely mix of Western and Eastern high tea delights. In addition to the traditional high tea fare it also offers some interesting Asian favourites. Represented by James Tamang & Jean-Marc Gaucher .



- Sub Category Name

Food

Desserts

- Recipe Source Name

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Ingredients

T'IGAR 55% chocolate cigar filled with rich Guanaja chocolate and Nori hash

- 180g 55% chocolate tube
- 250g Guanaja Grand Cru chocolate mousse
- 60g cereal crisps
- 40g Nori powder for the hash
- 40g chocolate cookies for the hash

Guanaja Grand Cru Chocolate Mousse

- 105g milk
- 105ml cream 34%
- 105ml fresh egg yolks
- 40g sugar
- 50g invert sugar



- 250g Guanaja chocolate
- 500g whipped cream

Cereal Crisps

- 100g dark chocolate 55%
- 100g cereal flakes
- 10g cocoa butter
- 5g praline paste

Methods and Directions

T'IGAR 55% chocolate cigar filled with rich Guanaja chocolate and Nori hash Guanaja Grand Cru chocolate Mousse

- Boil milk, cream and invert sugar.
- Add egg yolks and cook like cream “Anglaise”. Pour on top of the chocolate and add the whipped cream.

Cereal Crisps

- Temper your chocolate and cocoa butter, then add praline and cereal and let it set at room temperature for 2 hours.

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