

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





0 made it | 0 reviews



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
  Real High Tea 2014/15 Volume 1

## **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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 06/12/2025

2/2