

CHOCOLATE POT WITH SPRINGTIME CHOCOLATE MINT TEA



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A sensational treat inspired by Dilmah's Springtime Chocolate Mint Tea and the richness of pure chocolate.

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



Used Teas



Vivid Springtime
Chocolate Mint

Ingredients

CHOCOLATE POT WITH SPRINGTIME CHOCOLATE MINT TEA



- 150ml Cream
- ½ Vanilla Pod, split in half lengthways, seeds scraped out with a sharp knife
- 100ml Milk
- 125g Samoan Chocolate, broken into pieces
- 2 Free-Range Egg Yolks
- 2tbsp Castor Sugar
- 2tbsp Springtime Chocolate Mint Tea

Methods and Directions

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- Preheat the oven to 140°C.
- Warm the cream, tea and vanilla pod and seeds in a saucepan. Whisk lightly to disperse the vanilla seeds, turn off the heat and cover with a lid. Set aside to infuse for 30 minutes and strain the tea.
- Meanwhile, over a low heat, melt the chocolate into the milk in a small saucepan.
- Beat the egg yolks and sugar together in a large bowl until light and fluffy.
- Add the chocolate mixture and vanilla-infused cream, remove the vanilla pod and whisk the rest of the ingredients together until well combined.
- Place the chocolate mixture in the ramekin. Place the ramekins into a deep roasting tin and pour in enough hot water to come up to at least two-thirds up the side of the pots.
- Bake for 45-60 minutes, or until slightly puffed up and spongy to the touch of a finger. The surface of the pot should form a small crust.
- Remove the pots from the oven, allow to cool for a few moments and lift the pots from the water onto a clean tray. Chill in the fridge for at least six hours before serving. Serve straight from the fridge.