

Fragrant Jasmine Green Tea Chocolate



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- Sub Category Name
Food
Desserts
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Used Teas



Exceptional Fragrant
Jasmine Green tea

Ingredients

Fragrant Jasmine Green Tea Chocolate
Jasmine green tea gel



- 250ml Dilmah Exceptional Green Tea with Jasmine
- 25g sugar
- 8g pectin
- 75g glucose
- 250g sugar
- Few drops of green colouring

Methods and Directions

Fragrant Jasmine Green Tea Chocolate

- Heat Green Tea with Jasmine to about 45°C.
- Mix 25g of sugar with pectin and sprinkle over green tea, stir well.
- Add remaining sugar in 3 or 4 stages, bringing to boil each time.
- Add glucose and cook to 107°C.
- Pour over a tray and allow to cool to about 22°C.
- Use tempered white chocolate to make moulds for the chocolate.
- Pipe in a small amount of gel, and allow to set.
- Bring the cream and glucose to the boil and remove from the heat.
- Add the tea and infuse for 2 minutes.
- Strain and pour the cream over the white chocolate.
- Mix gently until smooth.
- At 22°C pipe the ganache into the chocolate moulds.
- Seal with tempered white chocolate.

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