

Rose with French Vanilla Tea Chocolate



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2
Real High Tea
- Festivities Name
Valentine's Day
- Activities Name
Real High Tea

Used Teas



t-Series Rose With French Vanilla



Exceptional Rose With French Vanilla

Ingredients

Rose with French Vanilla Tea Chocolate

- 95g cream



- 1g Dilmah Exceptional Rose with French Vanilla tea
- 8g glucose
- 145g milk chocolate
- 16g butter
- 500g dark chocolate

Methods and Directions

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- Use tempered dark chocolate to make moulds for the ganache.
- Bring the cream and glucose to boil and remove from heat.
- Add the tea and infuse for 3 minutes.
- Strain and pour the cream over the milk chocolate.
- Mix gently until smooth and add the butter.
- At 27°C, pipe the ganache into the chocolate moulds.
- Seal with tempered dark chocolate.