



## CHOCOLATE MINT BOMB WITH PEPPERMINT LEAVES



0 made it | 0 reviews



Ernest Wong



Ng Wai Kee

An iconic masterpiece that soars above the heart of Hong Kong, Island Shangri-La is also home to the arresting “Great Motherland of China”, the largest Chinese landscape silk painting in the world. It’s also the place to delve into a lobster-inspired afternoon tea at Lobster Bar and Grill. Represented by Ng Wai Kee & Ernest Wong

- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 1



### Used Teas



t-Series Pure  
Peppermint Leaves

### Ingredients



## **CHOCOLATE MINT BOMB WITH PEPPERMINT LEAVES**

### **Chocolate Cream**

- 125g milk
- 125g cream
- 50g egg yolks
- 25g sugar
- 118g chocolate at 66%

### **Mint Foam**

- 500g coconut purée
- 3.5g gelatin
- 1/2 bundle of fresh mint leaves
- 10g Dilmah Pure Peppermint Leaves

### **Mint Tea Jelly**

- 100g water
- 10g sugar
- 10g Dilmah Pure Peppermint Leaves
- 1.5g gelatin
- Dark chocolate ball
- Crispy chocolate
- Silver powder

## **Methods and Directions**

### **CHOCOLATE MINT BOMB WITH PEPPERMINT LEAVES**

#### **Chocolate Cream**

- Boil milk and cream, cook with sugar and yolks until 84°C.
- Pour on the chocolate.
- Cool down and chill in a fridge.

#### **Mint Foam**

- Heat coconut purée. Add gelatin and infuse the tea in it.
- Blanch the fresh mint.
- Mix the fresh mint and coconut purée until the mint disappears.
- Put in the canister add 2 cream chargers.
- Keep in fridge



## Mint Tea Jelly

- Boil water and sugar.
- Add gelatin.
- Infuse the tea.
- Strain and keep in fridge

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