

CHOCOLATE-t-MOUSSE



0 made it | 0 reviews



Vilmos Dohnal



Wesley Schipper

A rum and Manjari chocolate mousse infused with Dilmah's Original Earl Grey Tea served with cacao nibs crumble and chocolate tuille.

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

Used Teas



t-Series The Original
Earl Grey

Ingredients

CHOCOLATE-t-MOUSSE
Chocolate Mousse



- 4 Egg Yolks
- 200ml Milk
- 100g Sugar
- 20ml Captain Morgan Rum
- 175g Manjari Chocolate
- 200ml Cream (to whisk)
- 20g Dilmah Original Earl Grey Tea
- Pinch of Salt

Cacao Nibs Crumble

- 200g Flour
- 120g Butter
- 50g Sugar
- 25g Cacao Powder
- 30g Crushed Cacao Nibs

Chocolate Tuille

- 200g Dark Chocolate
- 300ml Water
- 100g Isomalt Sugar
- 80g Sugar
- 20g Glucose
- 3g Xantana

Methods and Directions

CHOCOLATE-t-MOUSSE

Chocolate Mousse

- Infuse the milk with the Original Earl Grey overnight (12 hours).
- Whisk the yolks with the sugar and a pinch of salt.
- Cook in a small saucepan with the infused milk. When it reaches 80°C, remove from heat, and pour over the Manjari chocolate.
- Allow to cool, whisk the cream until it holds soft peaks.
- Fold the cream into the chocolate and fill it into piping bags.

Cacao Nibs Crumble

- Crush cacao nibs in the mortar. Combine the flour with the rest of the dry ingredients, add the butter. Place it on baking paper, bake at 180°C for 10 minutes.



Chocolate Tuille

- Bring the water to boil with sugar, glucose, and isomalt.
- Melt chocolate over a bainmarie, pour the liquid in, add xantana. Lay the mixture on a silicon sheet and bake at 130°C for 30 mins.

Chocolate Mousse

- Infuse the milk with the Original Earl Grey overnight (12 hours).
- Whisk the yolks with the sugar and a pinch of salt.
- Cook in a small saucepan with the infused milk. When it reaches 80°C, remove from heat, and pour over the Manjari chocolate.
- Allow to cool, whisk the cream until it holds soft peaks.
- Fold the cream into the chocolate and fill it into piping bags.

Cacao Nibs Crumble

- Crush cacao nibs in the mortar. Combine the flour with the rest of the dry ingredients, add the butter. Place it on baking paper, bake at 180°C for 10 minutes.

Chocolate Tuille

- Bring the water to boil with sugar, glucose, and isomalt.
- Melt chocolate over a bainmarie, pour the liquid in, add xantana. Lay the mixture on a silicon sheet and bake at 130°C for 30 mins.

Chocolate Mousse

- Infuse the milk with the Original Earl Grey overnight (12 hours).
- Whisk the yolks with the sugar and a pinch of salt.
- Cook in a small saucepan with the infused milk. When it reaches 80°C, remove from heat, and pour over the Manjari chocolate.
- Allow to cool, whisk the cream until it holds soft peaks.
- Fold the cream into the chocolate and fill it into piping bags.

Cacao Nibs Crumble

- Crush cacao nibs in the mortar. Combine the flour with the rest of the dry ingredients, add the butter. Place it on baking paper, bake at 180°C for 10 minutes.

Chocolate Tuille

- Bring the water to boil with sugar, glucose, and isomalt.
- Melt chocolate over a bainmarie, pour the liquid in, add xantana. Lay the mixture on a silicon sheet and bake at 130°C for 30 mins.



ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 14/01/2026