

EARL OF CHOCOLATE



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Layered earl grey chocolate mousse, chocolate brownies and sour cherries sprinkled with minty cocoa.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

EARL OF CHOCOLATE

Earl Grey Mousse

- 90g Milk
- 90g Cream
- 15g Earl Grey Tea
- 30g Egg Yolks
- 45g Sugar
- 5g Gelatin Leaves
- 145g Whipping Cream

Chocolate Brownie

- 240g Butter
- 240g Sugar



- 190g Egg
- 90g Cake Flour
- 280g Chocolate, melted

Methods and Directions

EARL OF CHOCOLATE

Chocolate mousse

- Heat the milk and cream – and infuse with the tea.
- When cooling add the egg slowly and allow the mixture to thicken slightly, leave to cool.
- When cold add the rest of the gelatin and allow to set.

Chocolate brownie

- Cream together the sugar and butter till white and fluffy. Slowly add the eggs and fold in the rest of the ingredients. Spread thinly onto a baking sheet and bake for 10mins.
- Layer the cup with the mousse and brownie followed by sour cherries until the cup is 2/3 full. Sprinkle with peppermint cocoa powder and serve cold.

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