







ROSE WITH FRENCH VANILLA TEA CHOCOLATE

Ingredients

- 95g Cream
- 1g Dilmah Exceptional Rose with French Vanilla tea
- 8g Glucose
- 145g Milk Chocolate
- 16g Butter
- 500g Dark Chocolate

Methods

- 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.

