

Dilmah Earl Grey Tea Sensation



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- Sub Category Name
Food
- Recipe Source Name
Afternoon tea for the 21st Century - UAE
- Serves / Makes
6

Ingredients

Dilmah Earl Grey Tea Sensation

Earl Grey Tea with Honey Cream Brulee Filling (6 portions)

- Gelatin 2gm
- Whipped cream 200gm
- Honey 80gm
- Vanilla pod ½
- Egg yolk 50gm
- Dilmah Earl Grey Tea with Honey 2gm

Earl Grey Tea Chocolate Mousse (6 portions)

- Egg yolk 80gm
- Sugar 40gm
- Dark chocolate 140g
- Whipped cream 200gm
- Dilmah Earl Grey Tea with Honey 7.5g
- Fresh strawberry garnish



Methods and Directions

Dilmah Earl Grey Tea Sensation

- Cream and Dilmah Earl Grey tea stock in overnight.
- Next day put the honey, tea and Anchor cream mixture (strain) add vanilla pod.
- Bring to boil, take out the vanilla pod, stir the mixture to the egg yolk and cook like making tea anglaise.
- Add the gelatin and fill into the mould and freeze.
- Anchor cream and Dilmah Earl Grey tea stock in overnight.
- Strain and whip until soft peaks.
- Put the egg yolk and the sugar in a mixing bowl and heat up in the Bain Marie at 40C while whisking.
- Mix the melted chocolate into the egg mixture
- Fold into the Earl Grey tea whipped cream

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