

## Crunchy and Dark Chocolate – Pure Peppermint Leaves



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- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Shangri-la Tea Cuisine
- Activities Name  
Real High Tea

### Used Teas



t-Series Pure  
Peppermint Leaves

### Ingredients

**Crunchy and Dark Chocolate – Pure Peppermint Leaves**



- 150g Yolks
- 95g Sugar
- 55g Vegetable oil
- 95g Milk
- 90g Cake flour
- 60g Corn starch
- 150g Cocoa powder
- 4g Baking powder
- 250g Egg white
- 95g Sugar
- 100g Chocolate chips

#### **For the chocolate ganache**

- 180g Milk
- 40g Cream
- 280g Dark chocolate
- 80g Butter
- 10g Dilmah Peppermint Tea

#### **For the crunchy chocolate**

- 100g Dark chocolate
- 30g Praline
- 5g Peppermint leaves

#### **For garnish**

- Chocolate leaf
- Gold leaf

### **Methods and Directions**

#### **Crunchy and Dark Chocolate – Pure Peppermint Leaves**

- Beat the yolks and sugar
- Add the warm milk
- Add the flour, cornstarch, baking powder and cocoa powder at the same time. Then vegetable oil.
- Whip the egg white with sugar.
- Mix the white with the rest of the dough.
- Cook on the tray for 15 minutes at 175°C.

#### **For the chocolate ganache**



- Warm the milk and cream. Add the pure peppermint tealeaves.
- Keep on the side for half an hour.
- Take out the leaves.
- Pour in the melted chocolate.
- Add the butter.

### **For the crunchy chocolate**

- Melt the dark chocolate.
- Mix with the praline and peppermint leaves.
- Press between two baking paper and cut the size you want.
- Keep on the side.

### **Assembly / Finishing**

- Start with the chocolate chips biscuit; follow with the ganache and crunch chocolate.
- Add the chocolate and gold leaves.

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