

Tea Infused Chocolate Fondant Pudding with Dilmah Chocolate, Turmeric, Ginger & Almond



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Desserts

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Tea Inspired Recipes with Peter Kuruvita

Used Teas



Red Rooibos
Chocolate, Turmeric,
Ginger & Almond

Ingredients

Tea Infused Chocolate Fondant Pudding with Dilmah Chocolate, Turmeric, Ginger & Almond

- 125 g unsalted butter, chopped
- 25 g cocoa powder, sifted
- 75 g dark chocolate, chopped
- 2 tea bags Dilmah Red Rooibos, Chocolate, Turmeric, Ginger and Almond infusion.
- 3 small whole eggs, at room temperature
- 3 small egg yolks, at room temperature
- 150 g caster sugar
- 125 g plain flour, sifted



Methods and Directions

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- To make the chocolate fondant pudding, preheat the oven to 160°C and lightly spray 4 ovenproof molds the mold should hold 240ml of mix with spray oil.
- Place the chocolate, butter, cocoa powder and tea in a large heatproof bowl, place over a saucepan of simmering water and melt together until smooth and combined, stirring occasionally. Remove from the heat.
- Whisk the whole eggs and egg yolks together in an electric mixer. Gradually add the sugar and whisk until pale and creamy.
- Add the chocolate mixture to the eggs and mix to combine slowly.
- Using a rubber spatula, carefully fold in the flour. Divide among the moulds and smooth the top with the back of a spoon and place on a baking tray.
- Bake for 12–15 minutes or until cooked on the top and gooey in the middle. Do not overcook — the center should still be runny. Allow to cool before turning out

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