

Earl Grey Paired with Profiterole



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Christmas Recipe Brochure
Dilmah t-Series Recipes
- Festivities Name
Christmas



Used Teas



t-Series The Original
Earl Grey

Ingredients

Earl Grey Paired with Profiterole
Earl Grey Chai



- 160ml Dilmah Earl Grey Tea
- 40ml Double cream
- Pinch Cinnamon
- Pinch ground dried ginger
- Pinch grated Nutmeg
- Pinch ground dried Cardamom
- Orange zest

Methods and Directions

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- Brew the tea for 5 minutes at 95°C, strain and pour into the cup
- Add the cream and the spices to a saucepan and heat up
- Whisk vigorously for 30 seconds
- Spray the orange zest and garnish with the spice mix sprinkled on top

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- Brew a cup of Dilmah Earl Grey Tea for 3 - 5 minutes at 95°C, strain into a teacup and pair with a custard-filled profiterole.