

## AFTER DINNER MINTS DILMAH MINT TEA INFUSED CHOCOLATE, MINT CRÉME & CHOCOLATE SOIL



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Tino Passano



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Used Teas



t-Series Pure  
Peppermint Leaves

### Ingredients



## **AFTER DINNER MINTS DILMAH MINT TEA INFUSED CHOCOLATE, MINT CRÉME & CHOCOLATE SOIL**

### **Mint Ganache**

- 250g cream
- 3 tsp Dilmah Pure Peppermint Leaves
- 200g Kalingo chocolate

### **Mint Yoghurt**

- 200g yoghurt
- 1 avocado
- 100g mint
- 1 lime

### **Soil**

- 100g butter
- 50g icing sugar
- 200g flour
- 60g cocoa powder

## **Methods and Directions**

### **AFTER DINNER MINTS DILMAH MINT TEA INFUSED CHOCOLATE, MINT CRÉME & CHOCOLATE SOIL**

#### **Mint Ganache**

- Bring cream to a boil then pour over the peppermint leaves.
- Infuse for 24 hours. Reheat and strain then pour over the melted chocolate.

#### **Mint Yoghurt**

- Blend together in a food processor.

#### **Soil**

- Mix all the ingredients and place on a baking sheet.
- Bake at 160C for 7 minutes.
- To finish, layer all of the ingredients, making sure to finish with the soil.



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