

EARL GREY TEA-CACAO CHIBOUST



0 made it | 0 reviews



Vilmos Dohnal



Wesley Schipper

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



t-Series The Original
Earl Grey

Ingredients

EARL GREY TEA-CACAO CHIBOUST



Black Tea-Cacao Chiboust

- 150ml milk
- 150ml cream
- 20g Dilmah The Original Earl Grey
- 4 egg yolks
- 35g sugar
- 20g cacao powder
- 5g corn flour
- 2 gelatin leaves
- 4 egg whites
- 100g sugar
- 25g glucose

Chocolate Mousse

- 4 egg yolks
- 100ml full-fat milk
- 15ml rum
- 100g sugar
- 175g 68% Congo chocolate
- 200g cream

Mint-Dark Chocolate Ice Cream

- 500ml milk
- 200ml cream
- 200ml glucose
- 80g sugar
- 200g 78% Peru dark chocolate
- 80g fresh mint

Cacao Tuile

- 150g icing sugar
- 50g flour
- 50g cacao
- 100g butter
- 4 egg whites

Methods and Directions

EARL GREY TEA-CACAO CHIBOUST



Black Tea-Cacao Chiboust

- Infuse milk and cream with the Earl Grey tea for 5 minutes. Sieve, set aside.
- Whisk the yolks with 35g sugar, cacao and corn flour. Then place it in a medium saucepan with the infused milk. Cook for 3 minutes. Allow to cool.
- Whisk the egg whites with the sugar.
- Boil the glucose with a touch of water until it reaches 120C.
- Add the gelatin leaves and pour it into the egg white mixture.
- Carefully mix the two parts together.
- Store in a fridge.

Chocolate Mousse

- Melt the chocolate in a large whisking bowl.
- Whisk the yolks with the sugar in a separate bowl, add the cream then cook on slow fire until it reaches 80C. Stir well and pour over the chocolate. Allow to cool.
- Whip the cream and carefully stir in the chocolate mix.
- Put it in piping bags and store in a fridge.

Mint-Dark Chocolate Ice Cream

- Melt chocolate in a large bowl.
- Warm all the rest of the ingredients together, cover with cling film. Let it rest for 1 hour.
- Sieve the mix over the chocolate.
- Turn in an ice cream machine until -8C.
- Store in a metal container.

Cacao Tuile

- Mix flour and cacao.
- Start whisking the sugar with the butter. Once it is creamy add the flour with cacao.
- Add the 4 egg whites. Do not whisk once the egg whites have been added in.
- Lay out on silpat as thin as possible. Bake for 8 minutes at 180C.
- Cut the Tuile with a knife while it is still warm.