

## Valrhona Manjari chocolate bavaroise tasted with dilmah earl grey, variation of raspberries & pistachio.



0 made it | 0 reviews



Fredrik Andersson

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Tea Inspired Christmas Challenge
- Festivities Name  
Christmas

### Used Teas



t-Series The Original  
Earl Grey



Raspberry

### Ingredients

#### garnish

- 9 Raspberries
- 1 box Liquorice Cress

#### Sugar garnish

- 50 g Isomalt
- 10 g Lyophilized Raspberries



- 10 g Pistachios

### **Sponge Cake**

- 100 g Egg white
- 140 g Hazelnut purée

### **Pistachio crust**

- 70 g Pistachios
- 90 g Sugar
- 10 ml Water
- 5 g Lyophilized Raspberries

### **Pistachio paste**

- 125 ml Milk
- 30 g Egg yolk
- 21 g Sugar
- 10 g Corn starch
- 12 g Butter
- 50 g Pistachio puré

### **Raspberry sorbet**

- 63 g Syrup
- 25 ml Water
- 2 g Gelatin
- 25 ml Raspberry purée

### **Raspberry sauce**

- 200 g Raspberry juice
- 6 g Sosa gel cream
- 30 g Icing sugar
- 5 g Dilmah Raspberry tea

### **Tea Crust**

- 25 g Almond flour
- 25 g Wheat flour
- 25 g Sugar
- 25 g Butter
- 1 g Salt
- 3 g Dilmah Raspberry tea

### **Tea paste**

- 100 ml Milk
- 25 g Cream
- 30 g Sugar
- 2 Egg yolks
- 10 g Wheat flour
- 3 g Dilmah Forest Berries tea



## Chocolate cake

- 120 g Valrhona Manjari
- 120 g Butter
- 100 g Cane sugar
- 100 g Icing sugar
- 130 g Wheat flour
- 100 g Egg
- 2 g Salt
- 70 g Pistachios

## Manjari bavaroise

- 208 g Cream
- 208 ml Milk
- 42 g Sugar
- 84 g Egg Yolk
- 200 g Valrhona Manjari
- 10 g Dilmah Earl Grey tea
- 10 g Lyophilized Raspberry

## Methods and Directions

### **garnish**

- Divide the raspberries into half and cut the cress with a scissor.

### **Sugar garnish**

- Heat the isomalt to 150C.
- Put on a tray, mix into a powder and then bake with grated raspberries & pistachios at 200C for 2 minutes.

### **Sponge Cake**

- Mix the purée with the egg white.
- Put in a siphon and use 4 CO2 cartridges.
- Fill a cup until half and bake in a microwave oven for 40 seconds.

### **Pistachio crust**

- Boil the sugar and the water, add the pistachios and let it be for at least 20 minutes.
- Strain it and then deep-fry the pistachios.
- Add some salt on top, divide into small pieces and mix with the raspberries.

### **Pistachio paste**



- Boil the milk, mix the egg yolk with the sugar and the corn starch.
- Add the milk and put it back in the pan. Boil for a minute until it gets thick.
- Add the butter and at last the pistachio purée.

### **Raspberry sorbet**

- Put the gelatin in cold water.
- Boil the rest of the ingredients and add the gelatin.
- Let it cool and then mix it in an ice cream machine.

### **Raspberry sauce**

- Boil the raspberry juice the Dilmah Raspberry tea.
- Strain it into a blender and add the gel cream and icing sugar and mix it for a minute.

### **Tea Crust**

- Mix all the ingredients in a bowl.
- Put on a tray and cook in the oven at 200C for 5 minutes.

### **Tea paste**

- Boil the milk and the cream with the tea.
- Mix the egg with the sugar and add the wheat flour.
- Strain the milk over the eggs and let it boil until it gets thick.

### **Chocolate cake**

- Melt the butter and the chocolate.
- Mix all the other ingredients, then mix everything together.
- Cook in an oven at 200C for 9 minutes.

### **Manjari bavaroise**

- Whip the cream easily.
- Boil the milk with the Dilmah Earl Grey tea.
- Mix the sugar with the egg yolks and strain the milk over it
- Boil it until it gets to 84C and put it over the chocolate.
- Mix with the whipped cream, add the raspberries and put into molds.