

## TRUFFLED DRAGON'S BEARD



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

### Used Teas



Exceptional Italian  
Almond Tea

### Ingredients

TRUFFLED DRAGON'S BEARD



## Truffles

- 700g dark chocolate
- 700ml cream
- 5 tsp Dilmah Italian Almond Tea
- 150g glucose
- 100g butter

## Dragon's Beard

- 200g sugar
- 50g glucose
- 200ml water
- Cornflour
- Cocoa powder

## Methods and Directions

### TRUFFLED DRAGON'S BEARD

#### Truffles

- Infuse cream with tea for 10 minutes. Strain and only use 400ml of the cream.
- Add glucose and bring to a boil.
- Pour over the chocolate and butter and blend until smooth.
- Chill and roll into balls.
- Cover with tempered choc and roll in cocoa powder.

#### Dragon's Beard

- Boil to 123C.
- Cool, then pull in cornflour and cocoa.