

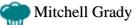
## **TRUFFLED DRAGON'S BEARD**



# ☆☆☆☆☆

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Delaire Van Vuuren



- 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.

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