

Dilmah Earl Grey-infused chocolate truffle



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- Sub Category Name
Food
Sweets
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



t-Series The Original
Earl Grey

Ingredients

Dilmah Earl Grey-infused chocolate truffle

- 1/2 cup heavy cream
- 2 tbsp unsalted butter, cut into 4 pcs and softened
- 2 tsp loose Earl Grey Tea leaves
- 6oz fine quality bittersweet chocolate (not unsweetened), chopped
- Murray River Pink Salt



Methods and Directions

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- Bring cream and butter to a boil in a small heavy saucepan and stir in Dilmah Earl Grey Tea leaves. Remove from heat and let steep 5 minutes.
- Meanwhile, finely grind chocolate in a food processor and transfer to a bowl. Pour cream through a fine-mesh sieve onto chocolate, pressing on and discarding tea leaves, then whisk until smooth.
- Chill ganache, covered until firm, about 2 hours.
- Roll each piece of ganache into a ball and top with Murray River Pink Salt.

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