

Dilmah Earl Grey infused Chocolate Truffles



0 made it | 0 reviews



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When rolling your truffles, ensure your hands are cool and wear rubber gloves so the truffles don't melt.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea at Home Recipes
13 Tea Inspired ways to celebrate Ramadan
- Festivities Name
Ramadan

Used Teas



t-Series The Original
Earl Grey



Exceptional Elegant
Earl Grey

Ingredients

Dilmah Earl Grey infused Chocolate Truffles

- 2/3 cup (160ml) thickened cream



- 40g unsalted butter, chopped
- 2 teaspoons loose Dilmah Earl Grey tea leaves
- 170g fine-quality bittersweet chocolate (not unsweetened), finely chopped
- 100g feuilletine
- Murray River pink salt, to decorate

Methods and Directions

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- Combine the cream and butter in a small saucepan over high heat.
- Bring to the boil.
- Remove from heat.
- Add the Elegant Earl Grey tea leaves and stir to combine
- Set aside for 5 minutes to infuse.
- Place the chocolate in a heatproof bowl.
- Pour hot cream through a fine sieve over the chocolate, pressing with the back of a spoon to squeeze as much cream as possible through.
- Stir until chocolate melts and mixture is smooth.
- Cover with plastic wrap and place in the fridge for 2 hours or until firm.
- Line an oven tray with baking paper.
- Place the feuilletine in a bowl.
- Roll a teaspoon of chocolate mixture into balls and roll in the feuilletine to coat.
- Place on the lined tray.
- Repeat with remaining chocolate mixture.
- Top truffles with pink salt to serve.