

Rose with French Vanilla Tea Cream Filled Éclairs, Earl Grey Tea Chocolate Ganache



0 made it | 0 reviews



- Sub Category Name
Food
Desserts

- Recipe Source Name
The Chefs and the Tea Maker - 2010

Used Teas



t-Series The Original
Earl Grey



t-Series Rose With
French Vanilla

Ingredients

Rose with French Vanilla Tea Cream Filled Éclairs, Earl Grey Tea Chocolate Ganache

- 5 nos. Eggs
- 250ml Water
- 125g Butter
- 150g Flour
- ¼ teaspoon Sugar
- ¼ teaspoon Salt Chocolate Filling
- 2 tablespoons Dilmah t-Series Rose with French Vanilla
- 500g Milk



- 125g Sugar
- 6 nos. Egg Yolks
- 40g Flour
- 40g Butter
- 80g Dark Chocolate, Coarsely Chopped
- Pinch of Salt
- 1 nos. Vanilla Bean

Chocolate Ganache

- 1 tablespoon Dilmah Earl Grey Tea
- 100ml Heavy cream
- 125g Dark chocolate, coarsely chopped
- 5g Butter

Methods and Directions

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- Pre heat oven to 200°C. Grease a baking Tray. In a saucepan combine butter and water. Bring to boil. Stir well until Butter melts completely. Reduce heat and add flour, salt and Sugar. Stir well until mixture leaves the side of the pan and begins to form a ball. Remove from heat. Add Eggs one at a time. Beat well to incorporate after each addition. With a piping bag pipe 2” rounds onto baking sheet and bake in 160°C for 20 minutes until hollow sound when lightly tapped on the bottom. Cool completely on a wire rack.

Filling

- Place the milk, half the sugar, tea and the vanilla beans in a saucepan over medium heat. Combine the egg yolk and the remaining sugar in a bowl and whisk until light in colour. Add flour and salt. Mix to combine. When milk just begins to boil remove from heat and infuse for 10 minutes. Pass through a fine strainer. Then pour hot milk into the yolk mixture and cook until thick. Remove from heat. Add butter and chocolate. Stir until melted and combined well. Cover with plastic wrap and chill. Then fill the vanilla cream into éclairs using piping bag.

Ganache

- Place the chopped chocolate in a bowl. Heat the cream and Earl Grey tea in a saucepan over medium heat until it just reaches a boil. Immediately remove the pan from the heat and let it infuse for 10 minutes. Pass through a fine strainer and pour the cream over the chocolate. Stir well, until it is smooth and blended. Add the vanilla and butter. Mix it in thoroughly. Drizzle over filled éclairs. Refrigerate until serving.



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