
CHOCOLATE-T-MOUSSE



Food : Appetisers

Ingredients

Chocolate Mousse • 4 Egg Yolks • 200ml Milk • 100g Sugar • 20ml Captain Morgan Rum • 175g Manjari Chocolate • 200ml Cream (to whisk) • 20g Dilmah Original Earl Grey Tea • Pinch of Salt Cacao Nibs Crumble • 200g Flour • 120g Butter • 50g Sugar • 25g Cacao Powder • 30g Crushed Cacao Nibs Chocolate Tuille • 200g Dark Chocolate • 300ml Water • 100g Isomalt Sugar • 80g Sugar • 20g Glucose • 3g Xantana

Methods

Chocolate Mousse

- Infuse the milk with the Original Earl Grey overnight (12 hours).
- Whisk the yolks with the sugar and a pinch of salt.
- Cook in a small saucepan with the infused milk. When it reaches 80°C, remove from heat, and pour over the Manjari chocolate.
- Allow to cool, whisk the cream until it holds soft peaks.
- Fold the cream into the chocolate and fill it into piping bags.

Cacao Nibs Crumble

- Crush cacao nibs in the mortar. Combine the flour with the rest of the dry ingredients, add the butter. Place it on baking paper, bake at 180°C for 10 minutes.

Chocolate Tuille

- Bring the water to boil with sugar, glucose, and isomalt.
- Melt chocolate over a bainmarie, pour the liquid in, add xantana. Lay the mixture on a silicon sheet and bake at 130°C for 30 mins.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series The Original Earl Grey