



Chocolate Earl Grey Truffles

1 Combine cream and butter in a saucepan and bring to a boil, then remove from the heat. Add 3-4 teaspoons of Earl Grey tea leaves (or any favorite tea?) and let rest for about 5 minutes.

2 Chop dark chocolate into smaller pieces or use a grater (or food processor) and transfer it to a bowl. Strain cream through a sieve onto grated/finely chopped chocolate, discarding the tea leaves. Whisk until smooth. Cover ganache and chill for at least 4 hours or even over night (as I did).

3 Portion ganache teaspoon-wise, dust your palms with cocoa powder and roll each piece of the ganache into a ball. This was the fun part - and messy one, too! I used a good portion of cocoa powder, because it made the procedure much easier. Then drop several balls at a time into the bowl of cocoa and swivel to coat. Store at cool temperature.

4 Combine milk, sugar, Earl Grey tea and heat up over medium heat. Stir frequently until the sugar is fully dissolved. Strain and discard the tea leaves.

5 Beat egg yolks until they take on a lighter color, about 3-4 minutes. Then add the hot (not boiling) milk to the yolks while continuously whisking. Put the mix back on the stove and slowly heat up (do not boil). Continue to stir until mix thickens and covers the back of a wooden spoon. Remove from heat and allow to chill.

6 Let your ice cream machine take over...



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Recipe source: [Epicurious](#), adaptation

Required time: preparation 30 min., chilling at least 4 hours

Ingredients (yield: 30 truffles):

- * 160ml heavy cream
- * 2 tbspbutter (unsalted), softened
- * 3-4 tsp loose Earl Grey tea leaves
- * 170g high-quality dark chocolate (70%)
- * 1 cup of unsweetend cocoa powder, transferred to a bowl

Earl Grey Gelato

Recipe source: *Adaptation of vanilla gelato, based on Rosemary Moon's "Eiscreme selbstgemacht" (p. 72)*

Required time: preparation 15 min., chilling: 1 hour, ice-cream machine: ~45min.

Ingredients (serves 2-4):

- * 600 ml milk
- * 6 egg yolks
- * 4-5 tsp loose Earl Grey tea leaves
- * 50-70 g sugar, up to the desired sweetness