

**Miele**

# French Earl Grey chocolate torte with honeycomb and orange

By Miele

**90 minutes**

**8 hours**

**10-12**

Serves



## INGREDIENTS

### Chocolate torte

300g thickened cream 35%  
5g French Earl Grey tea leaves  
550g dark chocolate 64%  
6 egg yolks  
60g caster sugar  
20g cacao nibs, plus extra to scatter  
2g Murray River Sea Salt

### Honeycomb

165g caster sugar  
40g honey  
40g liquid glucose  
2 teaspoons bi-carb soda

### Dehydrated orange

1 orange, sliced 5mm thick  
60g pure icing sugar

## METHOD

### Honeycomb

1. Place sugar, honey, glucose and 50ml water in a heavy based pot on medium heat, Induction setting 6, until sugar dissolves.
2. Increase heat to high, Induction setting 8 and bring to the boil, swirling the pot occasionally. Brush down the sides of the pot with  
  
a wet pastry brush to prevent crystals from forming. Cook for 6-7 minutes until the mixture reaches 150°C on a sugar thermometer,  
  
or until it turns a light caramel colour.
3. Line a multi-purpose tray and the base and sides of a 20cm square cake tin with baking paper.
4. Remove from the heat, add bi-carb soda and shake the pot to disperse soda quickly and evenly. The mixture will foam quickly.

Pour immediately into the lined tray, spread quickly with a heat proof spatul

### Chocolate torte

1. Place cream and tea leaves into a saucepan and heat on low heat, Induction setting 1, for 30 minutes to infuse.
2. Place chocolate in a bowl of a food processor, pulse chocolate until ground into small pieces.
3. After 30 minutes, increase heat to medium, Induction setting 6, until cream comes to the simmer or reaches 80°C. Strain cream  
  
through a fine sieve into a jug, discarding tea leaves.
4. Whisk together egg yolks and sugar in a heat proof bowl until pale. Add a small amount of the hot cream into the egg mixture and  
  
whisk to combine. Whisk in the remaining cream and return the mixture to a clean saucepan. Cook while stirring on medium heat,  
  
Induction setting 5, until custard thickens and reaches 80°C, or coats the back of a spoon.
5. Pour custard over dark chocolate and blend in food processor until it forms a smooth, shiny puree.
6. Remove from bowl and fold through cacao nibs and sea salt.
7. Spoon mixture into the 20cm lined cake tin, smooth with a knife. Press honeycomb shards into the top of the torte until covered.

Scatter over extra caca

### **Dehydrated oranges**

1. Place sliced oranges on a baking paper lined baking tray. Sift icing sugar over the tops of each orange slice.
2. Dehydrate in a pre-heated Gourmet Warming Drawer on Food setting 5 (approximately 85°C) for 8 hours until crisp.

### **To serve**

1. To serve, use a hot knife to cut torte into approximately 3cm x 5cm bars. Garnish with orange shards and remaining honeycomb.

### **Notes**

- Chocolate torte will keep refrigerated in an airtight container for up to 2 days.
- Honeycomb will keep in an airtight container stored at room temperature for up to a month.
- Dehydrated orange will keep in an airtight container stored at room temperature for up to a month.
- Cacao nibs can be purchased from gourmet food stores.