



# Earl Grey Shortcake

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## Ingredients

Tea syrup : - 160ml Hot water - 6.5g Earl Grey tea leaves - 50g Sugar  
Sponge Cake : - 150g Whole Egg - 110g Sugar - 100g Plain Flour - 40ml Milk - 25g Unsalted Butter  
Chocolate Whipped Cream : - 60g Milk chocolate - 40ml Milk - 200ml Fresh Cream

## Instructions

This was taken from a Japanese recipe book on chocolates. I have no idea what the title is or who the author is (my kanji is bad!) :P I never liked Earl Grey tea as a drink, but I like this cake :) There is just a light aroma of the tea when you eat it. I suppose if you like Earl Grey, just make a more concentrated tea syrup. To make the syrup : 1. Brew the tea leaves with the hot water for 5 - 6 minutes. 2. Place the sugar in a bowl, then strain the brewed tea over it, stir to melt the sugar. 3. Then leave aside to cool completely. To make the sponge : 1. Preheat oven to 160 C 2. Heat the milk and butter until the butter just melt ( either heat over simmering water in a heatproof bowl, or just microwave it for 20seconds or so). Set aside to cool. 3. In a bowl, combine the egg and sugar, and whisk over simmering water until it is starting to get light. Remove from heat. 4. Continue whisking the mixture until it becomes pale, and thick ( it should leave a distinct trail when you lift up the whisk, then it's ready. Or do what the book says, if you put a toothpick on it, and it stands, then it's ready :D ) 5. Sift the flour and fold into the mixture. Do not overmix. 6. Then add in the milk & butter, mix well to combine but don't overmix. 7. Bake in the oven until its ready. Let it cool completely before you start slicing it. To make the chocolate whipped cream : 1. Melt the chocolate in a bowl over simmering water. 2. In a pan, heat the milk just until the bubble starts to form on the sides. 3. Pour in the milk into the melted chocolate, and mix well. 4. Place the bowl over cold bath to cool it quickly. Or you can also put it in the fridge to chill (this mixture must be cold before you add the cream to it). 5. When it's cooled, add in the fresh cream and whip it. To assemble : 1. Slice the sponge cake into 3 layers. 2. Brush the tea syrup over the sponge cake. 3. Then sandwich the sponge slices with the chocolate cream. 4.

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Cover the cake completely with the cream. 5. To decorate, you can use whatever you want really :) I use cocoa powder, chocolate curls, and a light dusting of icing sugar.