



## ZUPPA INGLESE WITH GREEN TEA, WHITE CHOCOLATE AND BLUEBERRIES

*A sin of gluttony loved by the British Court ! A very elegant and easy to make dessert, this green tea custard is also infused with white chocolate and blueberries.*



### INGREDIENTS:

**80 g** Emilia white chocolate  
**20 g** Emilia dark chocolate chips  
**200 g** custard (2dl of milk, 2 egg yolks, 50g of sugar, 20g of flour)  
**100 g** ladyfingers  
**2 dl** green tea  
**q.b.** powdered sugar  
**q.b.** blueberries



Difficulty  
EASY



Preparation  
60 min



Portion  
8

- 1 Prepare the custard: bring the milk to a boil in a saucepan, beat the eggs with the sugar, add the flour, then pour into the milk and bring to a boil.

### TIP

To make this dessert with success, you should use hot cream and tea so that when it cools they create zuppa inglese's typical density.

- 2 Add the white chocolate in small pieces, drench the ladyfingers with hot tea. In a glass, alternate layers of ladyfingers with the custard, leaving plenty for the last layer. Let cool in the refrigerator.

- 3 Just before serving, decorate with chocolate chips, blueberries and powdered sugar.