

“Tiny Chocolate and Cherry Desserts” Liquid Chocolate, Chocolate Brulée, Jelly, Cherry, Sorbet, Malt and Smoke

CHOCOLATE SORBET

1ltr semi-skimmed milk
1ltr water
680g 66% Valhrona chocolate
80g cocoa powder
120g Trimoline

Method

1. Heat up the milk and water together, add the trimoline and melt
2. Add the cocoa powder and chocolate, bring to the boil, then simmer for 8-10 minutes

CHOCOLATE BRULEE

750g double cream
400g milk
40g sugar
3 vanilla pods
100g Valhrona 55% chocolate
250 egg yolks
50g sugar

Method

1. Bring to the boil the milk, cream and 40g sugar
2. Whisk together the 250g of egg yolks and 50g sugar until light
3. Once the milk and cream has come to the boil add the chocolate and melt
4. Once the chocolate has melted, pour the milk onto the yolks and sugar
5. Gently whisk until all the mix has been incorporated
6. Place the mix onto an ice bath and cool
7. Clingfilm the bottom of each mould and put onto a flat tray with acetate on the bottom
8. Once the mix is cool, fill the mould $\frac{3}{4}$ the way up the mould
9. Put into the steamer for 20 minutes

CHOCOLATE PAINT

250g sugar
250g water
80g cocoa powder
250g double cream

Method

1. Bring to the boil the sugar and water
2. Add the cocoa and whisk
3. Put the mix onto an ice bath to cool
4. Once cool, whisk in the double cream
5. Put into a jar and put in the fridge

CHOCOLATE JELLY

166g hot water
120g Valhrona 55% chocolate
64g Baileys
2½ leaves gelatine

Method

1. Whisk the chocolate into the hot water until melted
2. Soak the gelatine
3. Add the Baileys to the chocolate and water
4. Add gelatine and whisk until gelatine has dissolved
5. Pass through a fine sieve
6. Pour the mix into deep trays with acetate on the bottom
7. Put in the fridge to set

CHOCOLATE SPRAY

500g chocolate 70% Valhrona – chopped
50g cocoa butter

Method

1. Carefully melt the chocolate and cocoa butter together
2. Once melted, put into a chocolate sprayer
3. Remove chocolate squares from freezer and spray, taking care to coat evenly
4. Return squares to the freezer to set
5. Turn the squares over and spray the other side

WHISKY FOAM

150g UHT 55% whipping cream
600g whole milk
120g caster sugar
16g gelatine leaves (5½ bronze leaves)

Method

1. Soak the gelatine leaves in water (cold)
2. Bring the milk, cream and sugar to the boil
3. Dissolve in the gelatine off the heat
4. Pass through a chinois and add the whisky
5. When cool, load into a kisack gun and load with two cartridges
6. Keep in fridge during service

LIQUID CHOCOLATE

250g Valhrona 70% chocolate – chopped
150g 33% milk chocolate – chopped
100g honey
Seeds of vanilla pod

Method

1. Combine chocolate in medium heatproof bowl
2. In a pan bring to the boil cream, milk, honey, vanilla seeds and salt
3. Remove from the heat and pour over the chocolate – left stand for 1 minute
4. Using a blender, blend to combine
5. Skim off foam from top
6. Strain through chinois
7. Line half sheet tray with acetate
8. Spray with non-stick cooking spray
9. Pour chocolate liquid onto prepared sheet tray
10. Freeze
11. Cut into 2½ squares
12. Line sheet tray with parchment paper. Top with wire rack
13. Place squares onto the rack
14. Return to freezer