

# WHITE & DARK CHOCOLATE BOX

WITH CHOCOLATE CRISPS, AUTUMN BERRY COMPÔTE AND CUSTARD CREAM

food scene

**MARK LANE, chef at The Beach House Restaurant, uses Valrhona chocolate for this dessert (the best Italian chocolate; some say the best in the world). Bitter dark chocolate stops the dessert from being too sweet and a good quality chocolate makes this a dish to remember.**



## WHITE & DARK CHOCOLATE MOUSSE

### INGREDIENTS

- 350g bittersweet chocolate
- 600mls milk
- 4 x 2.5g leaf gelatine
- 5 x egg yolks
- 150mls soft whipped cream
- 30g castor sugar
- 30mls Baileys
- 10 individual moulds (we use square moulds but coffee cups will be fine)

### METHOD

Bring the milk to the boil and slowly add to the egg yolks and castor sugar. Place onto the finely chopped chocolate, whisking occasionally until smooth.

Soak the leaf gelatine in COLD water till malleable. Squeeze out excess water and place in a double boiler (bain marie) with the Baileys until totally dissolved. Whisk into the hot chocolate mixture. Allow to cool. When cold, fold in the soft whipped cream. Tightly cover the bottom of the moulds with tin foil and place on a tray. Place the chocolate mixture evenly between the moulds but not filling them more than half way up. Refrigerate the moulds until half set (about 30 minutes).

While they are setting make the white chocolate mousse by replacing the dark chocolate with white chocolate and following the exact same recipe. When the white chocolate mixture is made, pour onto the dark chocolate and allow to set in the fridge for 2-3 hours. To serve, de-mould with a hot knife or hot water straight onto the plate you wish to serve them on, and serve with the suggested garnishes, cream or ice cream.

## CUSTARD CREAM

### INGREDIENTS

- 500mls milk
- 2 eggs
- 3 egg yolks
- 30g cornflour
- 30g flour
- 80g castor sugar
- 1 halved vanilla pod

### METHOD

Bring the milk and the vanilla pod to the boil. Place all other ingredients in a bowl and whisk till almost white. Slowly pour the milk into the egg mixture, whisking continuously. Place on a medium heat and whisk to the boil (whisking will ensure there are no lumps). Simmer for a further 5 minutes to cook the flour out, whisking all the time. Place in a bowl with Gladwrap sitting on top and allow to go cold. Whisk 500mls of cream, add the cold custard, and whisk together until a thick consistency is reached. Refrigerate until required.

## AUTUMN BERRY COMPÔTE

### INGREDIENTS

- 200g castor sugar
- 600mls water
- 1 halved vanilla pod
- 1 zest of an orange
- 1/2 cinnamon quille
- 2 crushed cardamom pods
- 600g mixed berries (blueberries, blackberries, raspberries and strawberries)

### METHOD

Bring the first 6 ingredients to the boil. Add the blackberries to the mixture for 2 minutes on the heat, then the blueberries for 1 minute, then the strawberries for 1 minute and the raspberries for just 20 seconds.

Remove the berries from the sugar mixture and allow to cool. Reduce the sugar mixture by half and allow to cool. When cold, add the two together and refrigerate until required.

## CHOCOLATE CRISPS

### INGREDIENTS

- 300g white chocolate, melted
- 300g dark chocolate, melted
- OHPs (overhead projector sheets)

### METHOD

Place the OHPs flat on a chopping board. With a spoon, shake the cool white chocolate over the sheets in whatever design you like.

With a spatula, thinly spread the dark chocolate over the entire sheet and allow it to cool at room temperature. When set, place in the freezer until they are required.

To serve, break into pieces of the required size and place around the de-moulded chocolate box which is already on the serving plate.

## Serves 10

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