

Raspberry Ganache (Spheres)

Ingredients

300gms Raspberry Puree

40 gms Invert Sugar

300gms Dark Chocolate / 300 gms Milk Chocolate

100 gms unsalted Butter

Method

1. Boil together the invert sugar and Raspberry Puree.
2. Pour over both chocolates and stir until combined.
3. Mix in Butter.
4. Allow to cool and pipe into Spheres.
5. Pass through dark chocolate using your hands and straight into a mixture of Cocoa nibs and raspberry powder.

Black Peppercorn Truffe (Log)

Ingredients

50g Inverted sugar

240g whipping cream

20g Crushed Black Peppercorns

440g Dark Chocolate

230g Milk chocolate

50g Butter

25g Popping candy

Method

1. Dry roast the pepper corns in a pan then add the sugar and cream, bring to the boil, infuse for 10 minutes.
2. Pass, rescale and re-boil, pour over the chocolate and mix until fully melted.
3. Allow to cool to 38oC and add in the butter, and the popping candy.
4. Pipe into long sticks and allow to set, roll in Extra Brute cocoa powder.

Passion Fruit and White Chocolate (Moulded Bases)

Ingredients

40gms Glucose
400gms Passion fruit puree
800gms White Chocolate
100gms Unsalted Butter

Method

1. Boil the passion fruit puree with the Glucose and add to the white chocolate, mix together and allow to cool to 34oC.
2. Whisk in the butter and pipe into coated moulds , allow to set and finish with smear of chocolate and refrigerate to set.
3. Turn out and enjoy.

Coffee Mousse (Chocolate Bases)

Ingredients

40gms Coffee
40gms sugar
40gms glucose
200gms Dark chocolate
400mls double cream
40gms Crisp Pearls

Method

1. Boil together the coffee, glucose and sugar.
2. Pour onto the chocolate and mix until smooth.
3. Lightly Beat the cream.
4. Cut the cream through the chocolate and place in piping bag with star tube.
5. Place crisp pearls into chocolate bases and pipe on the mousse
6. Enjoy