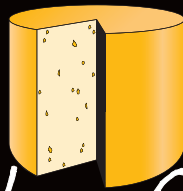


stilton

purees



CheeseCellar

cheese

oils

olives

chutneys

chocolate

Chocolate Cremeaux

with Olive Oil Gelee, Toasted Country Levain and Olive Oil Ice Cream

biscuits



recipe

chocolate

Chocolate Cremeaux

with Olive Oil Gelee, Toasted Country Levain and Olive Oil Ice Cream

CHOCOLATE CREMEAUX

415g. Heavy Cream
375g. Whole Milk
270g. Valhrona Caramelia or Manjari
140g. Granulated Sugar
5 ea Egg Yolks

Heat the cream, milk, sugar Temper the hot mixture into the egg yolks and thicken slightly. Strain the mixture over the chocolate and emulsify.

OLIVE OIL GELEE

75g. Glucose
240g. Granulated Sugar
300g. Isomalt
300g. Water
45g. Gelatin
600ml Extra Virgin Olive Oil

Dissolve the glucose, sugar, isomalt and water together. Add the gelatin and olive oil, then pour onto a prepared pan.

OLIVE OIL ICE CREAM

3c. Whole Milk
1c. Cream
6 Egg Yolks
3/4c. Granulated Sugar
3/4c. Olive Oi

Bring the milk and cream to a boil. Ribbon the egg yolks and sugar. Slowly add the oil, then cool.

TOASTED COUNTRY LEVAIN

Slice bread thin and lay onto a silpat. Dry Off.



South 020 7819 6001
Central 01905 829 830
North 0161 279 8020
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