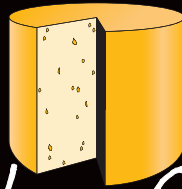


stilton

purees



CheeseCellar

cheese

oils

olives

chutneys

chocolate

Manjari mint delice

Chocolate hoop, mint chocolate parfait, mint gastrique

biscuits



recipe

This mouthwatering recipe is suitable for restaurants and can be made in advance and stored for up to 48 hours

chocolate

Manjari mint delice

Chocolate hoop, mint chocolate parfait, mint gastrique

Ingredients

500g Valrohna praline paste classic
250g Manjari chocolate
125g feuilletine

Melt the chocolate, add the praline paste and feuilletine and mix well to combine. Place 500g of the mix between two sheets of silicone paper and roll until level and even. It should be approx. 30cm by 20cm in size, a half sheet pan. Set in fridge. Remove when firm enough to handle and remove the paper on one side. Trim and set in the base of a suitable frame or tray which does not need to be more than 1 inch high.

Ganaches

Mint infusion

1500ml whipping cream

Boil the litre of whipping cream with 3 bunches of clean mint leaves. Infuse for 10 minutes. Re boil and repeat the process. Leave the mint in the cream for a further 30 minutes. Strain well in a fine strainer pressing down firmly on the mint to extract all the cream and flavour.

Valrohna Ivory ganache

250ml Mint infused cream
500g Valrohna Ivory chocolate

Boil the cream and pour over the chocolate. Leave for 1 minute and stir to combine to a smooth ganache. Pour 550g over the prepared feuilletine in the tray and level. Set in fridge to firm.

Mint oil

200g mint leaves picked and washed
50g spinach leaves picked and washed
Vegetable oil

Blanch the spinach and mint, strain and squeeze out. Chop roughly and put into a vita prep or blender. Blend with a little veg oil to make a puree. Add more oil if needed. Blend till warm and smooth, keeping adding more oil if needed. Place in a bowl over a bowl of ice and cool immediately. Once cool place in the fridge to drain through muslin for 24 hours.

Manjari Mint chocolate parfait

60g pasteurized egg yolk
90 g pasteurized egg white
110g icing sugar
600ml double cream
25g grated Manjari chocolate
Mint oil to flavour

Whisk the cream to semi soft peaks. Whisk the egg yolks with half the icing sugar to a firm sabayon. Whisk the egg whites and the rest of the icing sugar to a firm meringue. Fold the sabayon into the meringue gently then fold in the semi whipped cream. Add the grated chocolate and the mint oil, you can add a touch of green food colour if you wish. Freeze in a tray. Cut into desired shape to fit your shards as seen in the picture.

Gastrique

200g liquid glucose
100g castor sugar
70ml champagne vinegar
50ml water

Boil together to a syrup consistency. Cool

Manjari ganache

250ml Mint infused cream
400g Manjari chocolate

Repeat the process for the Ivory ganache. Pour 550g of the Manjari ganache over the set Ivory ganache and level. Chill in fridge overnight. Freeze to cut.

Manjari Chocolate hoops and shards

Hoops

Temper 1kg of Manjari chocolate. Cut some acetate strips approx 9 inches by 1 ½ inches. Spread the strip with an even layer of tempered chocolate using a palette knife. Comb scrape to make the lines. As it begins to set spin it several times over width ways with tempered chocolate in thin lines. This holds the lines together. Before it sets completely place in a mould or cutter to hold the circle shape, press the ends of the chocolate hoops which should overlap by an inch together gently to make a seal. Once set they can be removed and packed into a container for storage. Do not remove them from the acetate until you need them as they are very fragile.

Shards

Using tempered Ivory chocolate and tempered Manjari chocolate and the acetate deco sheets shown make the shards for the top of the delice and the parfait. You need one shard for the delice and two for the parfait. Spread the chocolate over so you can touch them but not too much. Cut them into the desired size and turn them over onto a piece of parchment paper on a flat tray. Place another tray onto to keep them flat. Place in fridge for an hour until they release cleanly when lifted from the acetate.

To Finish

Place the mint oil in the gastrique and spoon onto the plate in a spiral. Remove the acetate from the hoop. Set onto plate. Place a shard on top of the cut delice. Place the cut parfait between two shards and rest on the delice as seen in the picture. Finish with mint leaves.



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