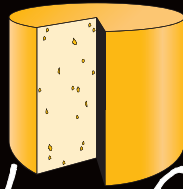


stilton

purees



CheeseCellar

cheese

oils

olives

chutneys

chocolate

Manjari red wine cake

Manjari raspberry mousse, chocolate ice cream, Oreo crumbs

biscuits



recipe

Manjari red wine cake

Manjari raspberry mousse, chocolate ice cream, Oreo crumbs

Ingredients

500g unsalted butter	312ml red wine	20g baking powder	250g Grated Manjari chocolate
500g castor sugar	15g Valrohna cocoa powder	5g clove powder	Seedless raspberry jam to glaze
7 eggs	500g plain flour	15g ground cinnamon	

Cream the soft butter and sugar until fluffy. Add the eggs gradually. Sieve the dry ingredients together.

Add the red wine alternately with the sieved dry ingredients to prevent the mix separating either folding in gently or on a low speed on the machine. Add the grated Manjari chocolate and mix in. Bake in a lined flat baking tray approx ½ inch deep.

Bake at 150oC for 20 minutes or until it springs back when lightly touched.

Cool and refrigerate overnight. Cut into rectangles approx 9cm long and 1cm wide.

Red wine syrup

200ml red wine 200g sugar

Boil together, remove from heat once boiling. Soak the chilled cut pieces of sponge in the red wine. Glaze them with hot seedless raspberry jam or redcurrant jelly.

Manjari raspberry chocolate mousse

100g pasteurised egg whites 250g castor sugar
4 leaves of gelatine 5g raspberry compound
250g Manjari chocolate 150ml raspberry puree (warm)
1 litre whipping cream 25g grated Manjari chocolate.
250g Grated Manjari chocolate for coating purposes

Whisk the egg whites with the sugar to a stiff meringue. Dissolve the pre-soaked gelatine leaves in the warm raspberry puree. Pass through a fine strainer into the whisked meringue and fold in keeping the meringue smooth and firm. Add the melted warm chocolate and fold in. Add the raspberry compound and combine. Finally fold in the semi whipped cream followed by the grated chocolate. Pipe into tubes that have been lined with acetate, making sure to smooth off both ends. Set in the fridge for two hours. Once the mousses are set transfer to the freezer. Once frozen de mould carefully. Prepare a tray with finely grated Manjari chocolate for coating the mousses. As the mousse defrosts you will be able to roll them in the finely grated chocolate to gain a smooth even coating. Place mousses back in the fridge once coated.

Chocolate tuille

120g fondant
80g liquid glucose
40g ground almonds
80g Manjari chocolate (finely chopped)

Boil the fondant and glucose to a very light caramel. Stir in quickly the ground almonds followed by the finely chopped chocolate. Mix until they make a smooth paste. Pour onto a silpat to cool.

When cold, blitz in the robot coupe to make a powder. Dust over a round stencil onto a silpat mat or dust as a sheet for more irregular pieces that can be broken from the sheet.

Bake at 180oC for approx. 12-15 minutes until liquid and shiny. Once taken from the oven the tuilles should become crisp when cold. Replace in oven for further cooking if they are still soft when cold. Carefully remove from the mat and store in an airtight container.

Manjari chocolate and red wine sauce

500ml water 180g sugar
90g Valrohna cocoa powder 31g corn flour
125ml red wine Pinch of salt
90g Manjari chocolate 180g sugar

Boil the 500ml water with 180g of the sugar. In a bowl combine the sieved cocoa powder, corn flour and salt, make to smooth paste with the red wine. Once the water and sugar mix is boiling pour onto the paste and whisk to combine. Return to the pan and bring back to the boil whisking continuously. Add the rest of the sugar and the chocolate. Continue to cook on a low heat for approx. 5 minutes, stirring occasionally. Pass through a fine sieve. Cover and cool before use.

Chocolate ice cream

1lt double cream 1lt milk
24 egg yolks 500g castor sugar
475g Manjari chocolate 1 vanilla pod

Boil the cream and milk with the split vanilla pod. Combine the egg yolks with the sugar. Pour the boiled milk/cream over the egg/sugar mix and stir to combine.

Return to the pan and cook until the mix coats the back of a spoon. Add the chocolate and whisk to incorporate. Pass immediately through a fine strainer and cool in a bowl over ice. When completely cold turn the mix in an ice cream machine.

Chocolate oreo crumbs

300g castor sugar 485g flour
163g Valrohna cocoa powder 3.5 g bicarbonate soda
6g salt 425g butter

Blend together in a robot coupe in the order listed to make a dough. Do not over work. Spread out in small pieces over a silpat mat and bake at 160oC for approx 20- 30 until cooked and dry.

Leave to cool completely and return to the robot coupe to make a fine crumb. Store in an airtight container.

To Finish

Brush a line of chocolate sauce onto the plate. Place on the soaked and glazed red wine cake and sit the rolled Manjari mousse on top as in the picture. Place a chocolate tuille at one end. Sprinkle on a little of the Oreo crumbs as a base for the ice cream. Finally scoop the ice cream on top of the crumbs.



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