



Smokey 'Sixty Six' Dessert

Smokey Chocolate Cremeux

Ingredients:

- 165g Double cream
- 70g Caster sugar
- 120g 66% Brazil Single Origin Chocolate By Cocoa Amore
- 120g Whole milk
- 40g Egg yolk

Method:

Put the finely chopped chocolate into a large bowl. Put the egg yolks and caster sugar into a separate large bowl and whisk lightly. Gently heat the milk and the cream in a pan until just below a simmer, then pour over the egg while whisking. Pour back into the pan and heat gently, stirring constantly until the custard coats the back of a spoon. Pour over the chopped chocolate, leave for 2 minutes then stir until the chocolate is fully melted. Pour into a bowl, cover the surface with clingfilm to stop a skin forming and chill for a few hours until set.

Chocolate Brownie Shortbread

Ingredients:

- 225g Plain flour
- 10g Cocoa powder
- 15g 66% Brazil Single Origin Chocolate By Cocoa Amore
- 140g Caster sugar
- 200g Unsalted butter
- Pinch of salt

Method:

Preheat the oven to 180 C

Put all the dry ingredients in a food processor and whizz to combine.

Add the butter and whizz again until it starts to come together into a chocolate dough.

Alternatively without a food processor you can mix the dry ingredients together before rubbing the (cold) butter in with your fingers or paddle attachment on your food mixer, until breadcrumbs form and finally kneading it into a dough.

Roll the dough 0.5cm thick, between two sheet of baking paper.

Bake in the oven for about 15 minutes.

Once the shortbread is cooked cut disks of 6cm with a cookie cutter. Let cool down on the side, then remove the excess of the shortbread, and keep the disks ready for the plating.

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Whiskey Soaked Raisins

Ingredients:

- 30g Caster sugar
- 30g Water
- 20g Raisins
- 20g Smokey Whiskey

Method:

Mix all the ingredients in a small pot and bring it to boil for 5 minutes. Set aside then let cool down.

Chocolate Meringue

Ingredients:

- 65g 66% Brazil Single Origin Chocolate By Cocoa Amore
- 100g Egg whites
- 25g Caster sugar

Method:

Preheat the oven to 90 C

Melt the chocolate over Bain Marie, then leave aside while making the meringue.

Whip with a stand mixer the egg whites with the sugar, until the meringue holds in stiff peaks when the whisk is lifted out of the mixture.

Take 1/4 of meringue and fold in melted chocolate, add the chocolate meringue to the other, and carefully combine without knocking out the air from the mixture.

Spread the chocolate meringue out in a thin layer on a silicone baking mat or a baking tray lined with baking paper. Bake in the oven for 1 hour and 15 minutes or until the meringue is crisp on top but not dark color.

Allow to cool completely on the tray then peel off the shapes or snap the sheet into shards to serve.

Assembly:

Melt a little of your Single Origin Chocolate and with brush a line on the plate.

Place a disc of Brownie Shortbread then a big scoop of Smokey Chocolate Cremeux on top of the disc.

Spoon a raisins compote on the Cremeux, then a piece of chocolate meringue.

Decor the plate, grate some chocolate on top and enjoy!

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