

## CRISPY BITTER CHOCOLATE WITH FROSTED CHOCOLATE TUBE



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A celebration of cocoa, this interesting combination of chocolate desserts include crispy praline, décor chocolate, chocolate sauce, chocolate ice cream, chocolate cremeux, crispy chocolate and a beautiful chocolate snow egg.

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### CRISPY BITTER CHOCOLATE WITH FROSTED CHOCOLATE TUBE

##### Chocolate Snow Egg

- 150g Egg Whites
- 110g Castor Sugar
- 36g Cocoa Paste

##### Crispy Chocolate

- 600g Castor Sugar
- 500g Feuilletine
- 400g Cocoa Nibs

##### Chocolate Cremeux



- 175g UHT cream
- 75ml whole milk
- 50g egg yolks
- 40g sugar
- 210g dark chocolate
- 400g whipped cream

### **Chocolate Ice Cream**

- 1L Whole Milk
- 120g Cream
- 60g Butter
- 120g Sugar
- 60g Trimoline
- 480g Chocolate
- 100g Egg Yolks
- 5g Stabiliser
- 100g Double Cream

### **Chocolate Sauce**

- 200g Water
- 20g Glucose
- 40g Sugar
- 30g Cocoa Powder

### **Ingredients for Décor Chocolate**

- 30g Dark Chocolate

### **Ingredients for Crispy Praline**

- 170g Milk Chocolate
- 20g Cocoa Butter
- 190g Hazelnut Paste 100%
- 240g Paillete Feuilletine

## **Methods and Directions**

### **CRISPY BITTER CHOCOLATE WITH FROSTED CHOCOLATE TUBE**

#### **Chocolate Snow Egg**

- Beat the egg whites with the sugar very firmly. Melt in a double boiler and mix the chocolate



with the egg white. Spread onto a frame, cook for 6 to 7 min at 80°C steam.

### **Crispy Chocolate**

- Make a dry caramel then pour over the feuilletine and cocoa nibs. Let it cool down and then mix. Stencil on 4.5 x 14 cm, using a strainer, sieve the powder then cook.

### **Chocolate Cremeux**

- Boil the milk, cream and bleach the yolks and sugar. Cook at 82°C and pour over the chocolate. Mix the whipped cream and stir into

### **Chocolate Ice Cream custard cream.**

- Heat the milk and cream with the trimoline at 50°C. Incorporate the stabiliser with 10% of the sugar, mix the egg yolks with the remaining sugar. Cook at 85°C, then sieve over the chopped chocolate and butter. Fill the tube of 1.5cm diameter and then cut to 14cm.

### **Décor Chocolate**

- Cut the chocolate into rectangles of 4.5cm by 14cm and place onto the tubes of 2cm diameter for shaping.

### **Crispy Praline**

- Melt together the chocolate and cocoa butter. Add the hazelnut paste, mix well then pour in the paillete feuilletine. Spread out between two plastic sheets, cut into rectangles of 1.5cm x 14cm.