

## CHOCOLATE HEAVEN



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A combination of the various textures and sensations of chocolate created in a beautiful assembly of chocolate dirt, biscuit, boulder, mousse and edible flowers.

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

### Ingredients

#### CHOCOLATE HEAVEN

- 1pnt. Edible Flowers
- 2 Black Sapote

#### The Biscuit

- 75g Cocoa Butter
- 50g Golden Syrup
- 25g Castor Sugar
- 55g Wheat Flour, sifted
- 2g Salt
- 15g Cocoa Mass
- 5g Cocoa Powder

#### Chocolate Mousse



- 100ml Olive Oil
- 150g Tuscan Brown Chocolate
- 150g Cream

### **Chocolate Dirt**

- 112g Tuscan Brown Chocolate, melted
- 80g Tapioca Maltodextrin

### **Chocolate Ball**

- 600g Jivara Chocolate
- 200g Manjari Chocolate

## **Methods and Directions**

### **CHOCOLATE HEAVEN**

#### **The Biscuit**

- To make the crumble, line a baking tray with greaseproof paper.
- Place all the ingredients in a food processor and pulse until mixture resembles breadcrumbs.
- Use your hands to press mixture together to make a paste.
- Press flat onto prepared tray and freeze for 30 minutes.
- Break the frozen crumble mixture into food processor and pulse until broken into even pieces. Bake for 12 to 15 minutes at 170C.

#### **Chocolate Mousse**

- Gently melt chocolate in a bowl over a bainmarie. Stir in olive oil. Whip cream to soft peaks and then add melted chocolate and olive oil.

#### **Chocolate Dirt**

- Place melted chocolate into food processor with tapioca maltodextrin. Pulse until combined and dry. Continue to process until mixture takes on a dirt-like texture. Add more tapioca maltodextrin as needed.

#### **Chocolate Ball**

- Grate or chop the chocolate so it will melt easily. Place two thirds in the top pan of a double boiler.
- Then heat over hot water, (not boiling water) until the chocolate reaches 43°C to 46°C. It's really important not to exceed this temperature. Chocolate is very sensitive to heat, so use a good



thermometer.

- Remove the top pan of the double boiler and allow to cool to 35°C to 38°C add the remaining chocolate and stir until it's melted.
- If you lose too much heat at this stage and not all the chocolate melts, then return the bowl briefly to the double boiler.
- Once all the remaining chocolate is melted, it's ready to use.
- Let cool long enough to be moulded into a ball.

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