Chocolate & Mint dessert

Floral Beauty Recipe: inspired by the famous chocolates, we turned this classic into a dessert. The typical flavors of fresh mint and chocolate presented in different textures, the Curvy leaf green chocolate decoration reflects the typical flavor of the recipe. 40 portions are reserved in this recipe.



Recipe

Granite Mint

Apple juice	700g
Spinach	300g
Ginger fresh	40g
Mint leaves	18g
Calamansi	100g
Sugar	150g
Lime juice	20g
Totaal	**1328g**

Granite Mint

- Heat 20% of the apple juice with the sugar and fresh ginger
- Bring it to a boil
- Add the remaining ingredients and bland them until smooth
- Freeze the mass and use a fork for this granita

Dark chocolate Sponge

Sunflower oil	300g
Mint leaves	30g
Egg	250g
Sugar	400g
Milk	400g
Flower	450g
Cocoa powder	50g
Baking powder	4g
Totaal	**1384g**

Dark chocolate Sponge

- Mix the sunflower oil with the mint leaves
- Beat the sugar with the egg and add the milk
- Add the sunflower oil mixture and emulsify
- Gently mix in the sifted flour, cocoa powder and baking powder
- Spray into a 2.5 cm diameter ball mat
- Bake at 165 ° C for 15 minutes

Milk chocolate mousse

Whipped cream	540g
Milk chocolate 40%	260g
Sugar	100g
Lemon puree	40g
Egg yolks	100g
Whole milk	200g
Gelatin	12g
Totaal	**1252g**

Milk chocolate mousse

- Soften the gelatin in cold water

- Bring the lemon puree and sugar to the boil and cook till

120°C add to the lightly beaten egg yolks and beat until stiff

- Bring the whole milk to the boil and make a ganache with the chocolate add the softened gelatin in the mixture

- Mix all gently with the whipped cream

Mint Lime Chantilly

Mint leaves	15g
Lime zest	3g
Lime juice	10g
Sugar	170g
Cream	500g
Mascarpone	500g
Totaal	**1199g**

Mint Lime Chantilly

- Blend mint leaves, lime zest and lime juice together with the sugar using a hand blender

- Add to the mascarpone, wisk well, add he cream, leave to cool down

- Wisk gently into the desired thickness

- Pipe into the silicon ring mold

Mint Merengue

Egg white	125g
Sugar	50g
Icing sugar	100g
White vinegar	5g
Icing sugar	30g
Cocoa powder	30g
Mint oil	2g
Totaal	**342g**

Mint Merengue

- Beat the egg white with the sugar

- When firm, add the icing sugar and beat to a chewy meringue

- Add the vinegar

- Then fold in the icing sugar, cocoa powder and mint oil

- Spray small caps on grease-free paper

- Powdering with cocoa powder

- Print on another sheet of grease free paper, press it into nice galettes

- Bake at 90°C

Assembly, layout and finishing

Prepare the granita mint
Bake the dark chocolate sponge
Prepare the fillings: Munt lime chantilly and milk chcocolate mousse.
Prepare the munt merenque
Take a nice plate, place the munt lime chantilly in a ring on the plate
Put the chocolate tartelette in the middle of the ring
Fill with layers of dark chocolate sponge and milk chocolate mousse.
Finish with the munt merengue
Add the Dobla Curvy leaf green on top

Just before serving: fill the space between the chantilly ring and cup with Granita Mint

Enjoy this exciting recipe.

Featured Product(s)



Tartelette cup 5cm



Spots original



Curvy leaf green