

BOOZY CHERRY CHOCOLATE TRIFLE

By Orry Shand

Boozy Cherry Jelly

100g sugar
50ml water
50ml boozy cherry liquor
1.75 gelatine sheets
Squeeze of lemon juice
Squeeze of orange juice
Boozy cherries to place into the bottom of the glasses

Serves: 8

Bloom the gelatine leaves in cold water, Warm the water, cherry liquor and sugar together and dissolve the gelatine into the liquid. Add a squeeze of lemon and orange juice to season. Place some boozy cherries into the bottom of the glasses and pour the jelly liquid about a quarter up the glasses and set in the fridge.

Chocolate Mousse

225g Valrhona Guanaja chocolate
75g egg yolk
75g caster sugar
1.5g Maldon Sea salt
225g whole milk
2.25 sheets of gelatine
300g UHT whipping cream

Melt the chocolate slowly over a Bain Marie. Soak the gelatine in cold water. Whisk the egg yolks, sugar and salt until pale, light and fluffy. Heat the milk in a pan and dissolve the gelatine into it, pour over the egg mixture until fully incorporated. Then add the chocolate and fully emulsify. Leave to cool slightly. In a separate bowl whisk the whipping cream until ribbon stage then fold into the chocolate mixture. Pour and set into the glasses

Base

135g Valrhona Guanaja chocolate
22.5g cocoa butter
37.5g homemade praline (pistachio)
57g Feuilletine flakes
37.5g blitzed cocoa pops
15g Sabaca buckwheat
15g chocolate popping candy

Melt the chocolate and cocoa butter gently over a Bain Marie, then add all the remaining ingredients. Roll between two sheets of greaseproof paper until 1cm thick. Set in the fridge, once set cut out circles for the dessert. Set aside in the fridge until needed.

Chocolate Sponge

90g plain flour (sieved)
33g Valrhona cocoa powder (sieved)
5g baking powder (sieved)
4g Maldon Sea salt + excess
60g icing sugar
123g whole egg
60g trimoline (inverted sugar)
75g vegetable oil
25g cocoa butter
30g whole milk
25g Scottish heather honey & heather honey syrup

Make the chocolate sponge mix by whisking the whole egg, salt, icing sugar and trimoline until pale and fluffy. Add the sifted flour, cocoa powder and baking powder and mix until fully incorporated. Warm the oil, cocoa butter, milk and honey and slowly pour into the cake mix while mixing, set aside in the fridge and rest overnight. Bake in a waxed mould at 170°C for 8 minutes. (50g of mix in the mould)

Eggnog Espuma

170ml whole milk
170ml double cream
1 vanilla pod
1 pinch of cinnamon
1 pinch of freshly grated nutmeg
25ml brandy
60g egg yolk
15g caster sugar
2.5g bronze gelatine leaf (bloomed)

Whisk the egg yolks and sugar until pale. Warm the milk and cream with the vanilla & gelatine then add to the egg mixture. Cook on a low heat stirring until 84°C and pass through a fine sieve and chill. Add the spices and brandy. Charge in an iSi gun with 1 charge before serving.

Chocolate Sorbet

150g Valrhona Guanaja chocolate
75g caster sugar
1 tbsp orange liqueur
375ml water
Pinch of Xanthan gum

Heat 75ml of water with the sugar and melt the chocolate into this. Add the liquor and remaining water along with the gum and stick blend until smooth. Churn in an ice cream machine and store in the freezer.

Garnish the dessert with gold leaf.



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