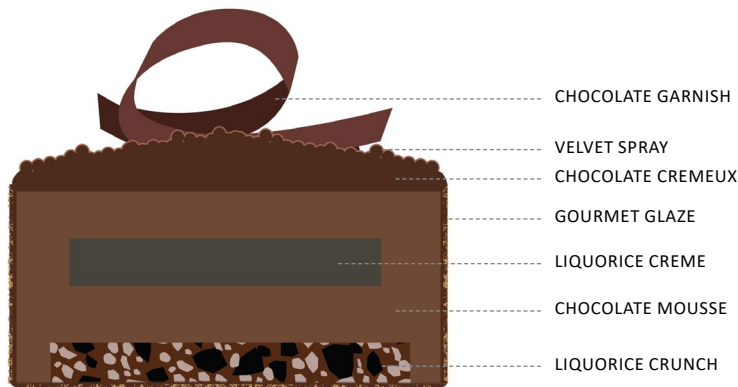


SAVOUR



CHOCOLATE REGLISSE

Simple techniques come together to create an absolutely stunning entremet. Lush chocolate mousse with layers of liquorice crunch and liquorice creme. Adorn with piped chocolate cremeux coated in a velvet finish, dipped in textural gourmet glaze and garnished with an elegant twirl of chocolate.



CREATED WITH ENTREMET RECTANGLE, 230MM X 100MM X 45MM H



RECIPE BY
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INTERMEDIATE



360 MINS



MAKES 1

CARAMELISED PUFFED RICE

INGREDIENTS

15g water
50g caster sugar
50g puffed rice
2g unsalted butter

EQUIPMENT

- spatula
- thermometer
- Silpat Baking Mat

METHOD

Place the water and sugar into a saucepan and bring to 114°C. Remove from the heat, add the puffed rice and stir until completely coated in the sugar syrup. Continue to stir until the sugar has recrystallised and the mixture is dry. Return to a low-medium heat and gently stir until the sugar has completely dissolved and caramelised. Add the butter and mix until melted and incorporated. Immediately transfer the caramelised puffed rice onto a Silpat mat and allow to cool. Once completely cool, store in an airtight container until required.

LIQUORICE CRUNCH

INGREDIENTS

25g soft liquorice
60g Callebaut 823 Milk Couverture 33.6%
25g caramelised puffed rice
6g grapeseed oil

EQUIPMENT

- spatula
- microwave-safe plastic bowl
- aluminium baking tray
- Silpat Baking Mat
- entremet rectangle, 230mm x 100mm x 45mm H
- small angled palette knife

METHOD

Dice the liquorice into small cubes. Temper the chocolate by placing it into a microwave-safe plastic bowl, and heat in 30 second increments, stirring in between. Once you have 50% solids and 50% liquid, stir vigorously until the solids have completely melted. Place the caramelised puffed rice, liquorice and tempered chocolate into a bowl and mix until completely coated. Add the grapeseed oil and mix to combine. Place the entremet rectangle onto a flat tray lined with a Silpat mat. Transfer the mixture into the entremet rectangle and spread it into an even layer. Before the mixture sets, move the rectangle from side to side and up and down to shape the crunch into a slightly smaller rectangle. You want a gap, of approximately 5mm, between the sides of the crunch base and entremet rectangle. Place into the freezer until required.

LIQUORICE CREME

INGREDIENTS

2.5g Gelita Gold Gelatine Sheets (☺)
250g fresh cream 35% fat
15g soft liquorice, roughly chopped
65g egg yolks
60g caster sugar
5g Super Black AmeriColor Gel Paste (optional)
30g Pernod or anise liqueur

EQUIPMENT

- entremet rectangle, 230mm x 100mm x 45mm H
- heat-proof plastic wrap
- heat gun
- aluminium baking tray
- Silpat Baking Mat
- stick blender
- sieve
- thermometer

☺ SUBSTITUTE

2.5g Gelita Gold Gelatine Sheets {for}
1.25 individual gelatine sheets {for}
15g gelatine solution

METHOD

Wrap the bottom of the entremet rectangle with heat-proof plastic wrap. Use a heat gun to gently shrink the plastic to create a taut and unwrinkled base, then place it on a flat tray lined with a Silpat mat and set aside until required.

Soak the gelatine in a bowl of cold water. Place the cream and roughly chopped liquorice into a saucepan and bring to a simmer while stirring to avoid the liquorice from catching on the base. Remove from the heat, transfer into a jug and blitz with a stick blender. Strain the mixture back into the saucepan, removing any lumps of liquorice, and bring to the boil. Meanwhile, place the egg yolks and sugar into a bowl and whisk by hand. Pour the hot liquorice cream over the egg yolks and sugar while whisking, then return the mixture to the saucepan. Bring to 80°C over low heat while stirring. Remove from the heat, add the pre-soaked gelatine and mix until dissolved. Immediately strain into a jug before adding the black gel paste and mix to incorporate. Lastly, add the Pernod and mix to combine. Pour the liquorice creme into the prepared entremet rectangle then place into the freezer. Once completely frozen, remove from the entremet rectangle and cut to 210mm x 80mm in size. Return to the freezer until required.

CHOCOLATE MOUSSE

INGREDIENTS

225g fresh cream 35% fat (A)
2.5g Gelita Gold Gelatine Sheets (C)
100g fresh cream 35% fat (B)
20g full cream milk
50g egg yolks
65g caster sugar
105g Callebaut 2815 Dark Couverture 57.7%
30g Callebaut 823 Milk Couverture 33.6%

EQUIPMENT

- entremet rectangle, 230mm x 100mm x 45mm H
- acetate strip 45mm
- aluminium baking tray
- Silpat Baking Mat
- stand mixer
- whisk
- spatula
- thermometer
- sieve
- disposable piping bag
- small angled palette knife
- large flat palette knife

(C) SUBSTITUTE

2.5g Gelita Gold Gelatine Sheets {for}
1.25 individual gelatine sheets {for}
15g gelatine solution

METHOD

Line the entremet rectangle with acetate then place it onto a tray lined with a Silpat mat and set aside until required for assembly.

Semi-whip the cream (A) in the bowl of a stand mixer fitted with a whisk attachment, then set aside in the refrigerator. Soak the gelatine in a bowl of cold water. Place the cream (B) and milk in a saucepan and bring to the boil. Meanwhile, place the egg yolks and sugar into a bowl and whisk by hand to combine. Pour the hot boiled mixture over the egg and sugar while whisking then return to the saucepan. Continuously stir over low heat until it reaches 75°C. Remove from the heat, add the pre-soaked gelatine and stir until dissolved. Immediately strain over the dark and milk chocolate and whisk by hand until completely melted and incorporated. Allow to cool to 32°C before folding through the semi-whipped cream. Transfer the mousse into a piping bag and assemble immediately.

Place the prepared frozen liquorice crunch layer in the centre of the acetate lined entremet rectangle. Pipe the chocolate mousse into the entremet rectangle, filling it just over halfway. Use a palette knife to spread the mousse up the sides of the rectangle. Place the frozen liquorice creme insert in the centre of the mousse. Pipe the remaining mousse into the rectangle until it reaches the top. Remove any excess mousse to create a flat surface which is flush with the top of the entremet rectangle. Place into the freezer to set for a minimum of 6 hours, preferably overnight.

CHOCOLATE CREMEUX

INGREDIENTS

70g egg yolk
35g caster sugar
180g fresh cream 35% fat
180g full cream milk
110g Callebaut 2815 Dark Couverture 57.7%

EQUIPMENT

- whisk
- spatula
- thermometer
- sieve
- disposable piping bag
- mont blanc piping nozzle, D19mm H52mm

METHOD

Place the egg yolk and sugar into a bowl and whisk by hand to combine then set aside. Place the cream and milk into a saucepan and bring to the boil. Pour the hot liquids over the egg and sugar while whisking to create an anglaise. Return to the saucepan and continuously stir over low heat until it reaches 80°C. Strain into a jug, then pour 250g of the anglaise over the dark chocolate. Whisk by hand until the chocolate has completely melted and combined. Cover with plastic wrap touching the surface and place into the refrigerator for a minimum of 6 hours.

Transfer the chocolate cremeux into a piping bag fitted with a mont blanc piping nozzle. Remove the frozen entremet from the entremet rectangle but don't remove the acetate. Pipe lines of the cremeux lengthways over the top of the entremet. Return to the freezer for 30 minutes before trimming the ends of the cremeux to create a clean edge. Place back into the freezer while you prepare the velvet spray.

CHOCOLATE GARNISH

INGREDIENTS

200g Callebaut 2815 Dark Couverture 57.7%

EQUIPMENT

- guitar sheet
- medium angled palette knife
- 40mm round cutter

METHOD

Cut the guitar sheet to create a right-angle triangle, 400mm x 20mm at its two straight sides. Temper the chocolate by placing it into a microwave-safe plastic bowl, and heat in 30 second increments, stirring in between. Once you have 50% solids and 50% liquid, stir vigorously until the solids have completely melted. Spread a thin, even layer of chocolate over the guitar sheet triangle then curve it into a spiral chocolate garnish as demonstrated in the video. Place into the refrigerator for 2-5 minutes, then allow to contract completely at room temperature.

NOTE

It is recommended to create more than one garnish in case of breakages.

VELVET SPRAY

INGREDIENTS

50g Callebaut 2815 Dark Couverture 57.7%
50g Callebaut Mycryo Cocoa Butter

EQUIPMENT

- spatula
- spray gun
- compressor

METHOD

Melt the dark chocolate together with the cocoa butter, bringing the mixture to 40°C. Pour into the canister of a spray gun. Holding the spray gun approximately 300mm from the entremet, spray the surface of the frozen chocolate cremeux to create a velvet effect. Remove the acetate around the entremet and return to the freezer.

GOURMET GLAZE

INGREDIENTS

1200g Callebaut 823 Milk Couverture 33.6%
190g grapeseed oil
150g Callebaut Paillete Feuilletine

EQUIPMENT

- microwave-safe plastic bowl
- spatula
- paring knives

METHOD

Temper the chocolate by placing it into a microwave-safe plastic bowl, and heat in 30 second increments, stirring in between. Once you have 50% solids and 50% liquid, stir vigorously until the solids have completely melted. Add the grapeseed oil and paillete feuilletine and mix until completely coated. Transfer the glaze into a rectangle container with high sides. Insert 2 small knives into the top of the frozen entremet then dip into the glaze, coating only the mousse surfaces. Remove any excess glaze and transfer onto a serving plate. Allow to defrost in the refrigerator for a couple of hours. Prior to serving, carefully remove the guitar sheet from the prepared chocolate garnish, then place it on top of the entremet.

STORAGE & SHELF LIFE

Once assembled, store in the refrigerator for up to 3 days. Prior to dipping in the gourmet glaze, the entremet can be stored in the freezer for up to 4 weeks.