

World Gourmet Summit 2003
Culinary Masterclasses

The Cuisine of
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Le Cordon, Paris, France

Chocolate Crisp with Raspberries



Serves 8

Ingredients

Chocolate tuile :

100g liquid glucose
100ml whipping cream
50g butter
100g sugar
30g pectin
60g 'nibbed' cocoa beans

Chocolate mousse :

8 egg yolks
100g sugar
300g *fleur de cao* dark chocolate
750ml whipping cream

Chocolate crème anglaise :

2 vanilla pods (beans), split lengthways
500ml milk
8 egg yolks
100g sugar
80g chocolate couvertures*, chopped

Garnish :

125g raspberries
1 bunch rosemary

*plus 31 % de beurre de cacao / more than 31 % cocoa butter

Method

For the chocolate tuile: Melt glucose, cream and butter in a saucepan, then add sugar that has been mixed with pectin. Fold in nibbed cocoa beans. Spread onto a baking sheet covered with a silpat (silicone mat). Bake in a preheated oven at 180°C for approximately 7 minutes.

For the chocolate mousse: Beat egg yolks and sugar until pale and thick. Melt *fleur de cao* dark chocolate in a Bain Marie. Whip cream, then gently fold in melted chocolate, followed by the egg yolks and sugar mixture. Refrigerate.

For the chocolate crème anglaise: Add vanilla pods into milk in a saucepan and bring to boil. Beat egg yolks and sugar until pale and thick, whisk in hot milk. Return to saucepan and cook over low heat until cream coats the back of a wooden spoon. Remove from heat, add chocolate, strain through a china cap sieve, and then leave to cool.

Serving

Arrange one or two quenelles of chocolate mousse in the centre of a plate. Add raspberries and rosemary sprigs. Press a chocolate *tuile* upright into the mousse. Pour a ribbon of chocolate *crème anglaise* around the mousse.