



Ingredients

Serves 4-6

190g Dark Chocolate
3g Leaf Gelatine
5 x Egg Yolks
50g Caster Sugar
250mls Milk
250mls Double Cream

Dark Chocolate Cremeux



METHOD

- Break the chocolate into pieces and melt gently in a bowl over gently simmering water. (bain marie)
- Soften the leaf gelatine by soaking in iced water for a few minutes.
- Whisk the yolks and sugar together until pale and thick.
- Bring the milk and cream just to the boil and pour on to the yolk mix, whisking continuously.
- Return this mixture to a clean pan and cook slowly to 86°C constantly stirring.
- Drain and mix in the softened gelatine and cool to 50°C.
- Gradually whisk in the melted chocolate to the custard and emulsify with a hand blender.
- Pour the chocolate cremeux into piping bag or lined moulds as desired and refrigerate until set.

Drink Pairing from The Horsham Cellar
Jordon Late Harvest Riesling (South Africa)

