



## **Michel Cluizel Chocolate**

Single Estate, Vanilla and Pedro Ximenez Caramel Poached Pineapple, Rum, Raisin and Passion Fruit, Brown Butter Ice Cream

**Recipe provided by Steven Smith, Chef Proprietor at the Freemasons**

### **Mousse**

6 Egg yolks  
2 Whole eggs  
200g Sugar  
100g Water  
500g Cream  
375g 65% Dark Chocolate

1. Place sugar and water in a pan and boil to 119°.
2. Place eggs and yolks in to food mixer and whisk full speed. Pour sugar slowly and whisk until cool.
3. Boil cream and pour over chocolate, allow to cool.
4. Fold chocolate and eggs together, allow to set, place in piping bag.

### **Pineapples**

2 Pineapples  
450g Sugar  
150g Water  
50g Pedro Ximenez

1. Melt caramel with sugar, add water to dilute.
2. Cut pineapples in to large cubes and simmer gently for ten minutes.
3. Add Pedro Ximenez, Clingfilm and allow to cool.

### **Ice Cream**

1L Milk  
100g Cream  
150g Sugar  
95g Egg Yolk  
100g Sweet Cicily

1. Boil milk and cream, add sweet Cicily and allow to infuse for 1 hour.
2. Whisk eggs and sugar until light.
3. Re boil the mixture, pass through fine sieve and pour over eggs.
4. Allow to completely cool, churn ice cream.

## **Raisins**

100g raisins

150g water

150g sugar

2 passion fruits

35ml white rum

1. Boil sugar and water.
2. Add raisins and allow to cool.
3. When cool add rum and passion fruit.

\*To temper chocolate cone melt dark chocolate to 54°, allow to cool evenly to 27° and re heat to 32° only. Make cones from chocolate.