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.*