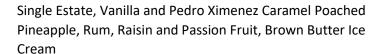
Michel Cluizel Chocolate





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.