

Amy's Chocolate Orange

I created this dish for an audition for ITV's *The Taste*. I didn't make it onto the show, but still wanted to share the recipe! Chocolate and orange has to be one of the all-time great flavour pairings, and this recipe showcases different textures and elements to really showcase that, while at the same time not being too cloying or heavy.

INGREDIENTS

(serves 6-8)

For the biscotti

- 55g butter
- 200g marmalade
- 200g golden caster sugar
- 1 egg white
- 450g plain flour, plus extra for rolling
- 1 ½ tbsp baking powder
- ¼ tsp salt
- 1 tbsp mixed spice
- 150g white chocolate, chopped into small chunks
- 150g almonds
- zest of 2 oranges

For the ganache

- 200g dark chocolate, minimum 70% cocoa solids.
- 150ml natural yogurt
- 50g double cream
- 5 tbsp Grand Marnier

For the chocolate mousse

- 100g milk chocolate
- 100g dark chocolate
- 8 egg whites
- ¼ tsp lemon juice
- 50g caster sugar

For the crystallized orange peel

- 1 large orange, peel only, sliced into thin strips
- 80g caster sugar
- 150g white granulated sugar

TITLE

For the sugared almonds

- 100g almonds
- 100g icing sugar
- 4 tbsp Grand Marnier

For the orange segments

- 1 large orange, segmented
 - 4 tbsp water
 - 2 tbsp caster sugar
 - 4 tbsp Grand Marnier
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- orange/milk and white chocolate, to garnish

METHOD

1. For the bisotti: pre-heat oven to 190°C. Grease and line a large baking tray (or 2 regular).
2. Cream together the butter, marmalade and sugar. Add egg white and beat in thoroughly.
3. Combine the flour, baking powder, salt and mixed spice.
4. Sift the dry mixture into the wet mixture, then beat with an electric whisk until thoroughly mixed in. Add in the chocolate, almonds and orange zest, then stir until evenly combined.
5. On a lightly-floured surface, form the dough into 2 20cm x 5cm logs and place on tray in oven for 20 minutes or until firm. Lower oven temperature to 170°C.
6. Remove logs from oven and leave on a rack for 10-15 minutes until completely cool. Using a serrated knife, cut into 1-cm-thick slices.
7. Lay the slices on the tray(s) and bake for 5-10 minutes until dry on one side, taking care not to burn. Turn over and repeat for other side.
8. Leave to cool on a rack, then store in an airtight container until needed.
9. For the ganache: finely chop the chocolate and melt over a bain marie. Stir in the yogurt, cream and Grand Marnier until blended. Carefully put a neat layer of ganache into the bottom of 6-8 clear glass serving bowls, or 1 larger. Set aside.
10. For the chocolate mousse: finely chop the chocolate and melt over a bain marie.
11. Whisk the egg whites with the lemon juice in a clean bowl until soft peaks are formed. Add the caster sugar in stages until shiny, stiff peaks are formed.

TITLE

12. Quickly and firmly whisk 1/3 of the egg whites into the melted chocolate (not too slowly or the chocolate will seize). Gently fold in the remaining egg white mixture until all incorporated (don't over-mix or air will be lost).
13. Place on top of the ganache in the serving dishes, then chill for 2-3 hours or until set.
14. For the crystallized orange peel: fill a small saucepan with water and boil. Add the orange peel for 30 seconds, then drain and immediately rinse in cold water. Repeat the blanching process 3 times.
15. Put 150ml water in a pan and bring to the boil with the caster sugar until the sugar has dissolved. Add the peel and lower heat to a simmer. Simmer for 15-20 minutes until thick and syrupy, stirring occasionally.
16. Remove the peel and coat in the granulated sugar. Set aside in an airtight container until needed.
17. For the sugared almonds: put all ingredients in a large, heavy-based, non-stick frying pan on a very low heat and melt the icing sugar, stirring occasionally, until the sugar starts to caramelize. Turn the mixture onto a lightly-oiled tray and allow to cool. Set aside in an airtight container until needed.
18. For the orange segments: combine the sugar and water then heat until the sugar is dissolved. Add the Grand Marnier and simmer until sauce thickens. Add the orange segments then remove from heat. Set aside.
19. To serve: place each mousse onto a black slate and top with a crystallized orange peel and sugared almonds, then shave over some of each of the chocolates. Place some biscotti and orange segments in 2 neat piles alongside. Serve.

