

Rhubarb chocolate Entremet

Chocolate mousse

600 gm Cream
180 gm Dark chocolate
130 ml simple syrup (270 gm sugar / 200 ml water
brought to boil)
75 gm egg yolks

Method

Whip the cream to soft peak and set aside.

Whisk the egg yolks and sugar syrup until 85C.

Melt the chocolate over a double boiler .

Fold the chocolate mixture and sabayon together.

Fold in the sabayon choc mixture into whipped cream.

Place in silicon moulds, push the frozen rhubarb puree into the centre of the mousse, top with the marmalade sponge and freeze.

Marmalade sponge

1 orange
80 gm caster sugar
115 gm almond meal
2 eggs
.75 tsp baking powder
15 ml orange blossom water

Method

Place oranges into a pot and cover with water. Boil for 30 minutes.

Remove the oranges from the water and sit for a further 20 minutes.

Cut the whole oranges in half and remove any visible seeds.

Place all the ingredients into Thermomix and pulse to a smooth paste.

Spread evenly onto a tray lined with silicon paper and bake @ 170C for 16 minutes.



Cool before cutting into shape to suit the base of whatever silicon mould being used.

Set aside for assembly.

Rhubarb gel

250 gm over ripe Strawberries

250 gm rhubarb stalks

1 vanilla pod

1 star anise

50 gm caster sugar

Thick n cold (Melbourne food depot) – enough to thicken

Method

Roughly chop the rhubarb and strawberries. Place them into a pot with the sugar star anise and vanilla, bring to a simmer and reduce until thick and pulpy.

Pass through a sieve and allow to cool.

Whisk in the thick and cold until thick and mousy, pass again and spread into a tray lined with clingfilm so it is about 1 cm deep. Freeze until solid and cut into baton to suit the silicon mould you are ushering for the final dessert.

Chocolate Spraying

200 gm milk chocolate

200 gm cocoa butter pure

Method

Melt the butter and chocolate in a bain marie until completely liquid.

Place the demoulded frozen chocolate mousse on a wire rack.

Pour the molten chocolate into an airless paint sprayer and spray onto the exterior of the mousse. Allow to set slightly and gently turn the mousses over and repeat.

Place the mousses onto a silicon matt and allow to thaw overnight in the refrigerator.

Candied Rhubarb

1 bunch rhubarb

250 gm caster sugar

100 ml water

Method

Cut the rhubarb into batons.

Bring the sugar and water to the boil and simmer for 2 minutes.

Remove from the heat and add the rhubarb and allow to steep for 5 minutes.

Place the rhubarb and a little of the syrup into a vacuum bag and compress in vacuum packer.

Allow to sit for 1 hour.

Dip each piece of rhubarb in egg whites and dredge in caster sugar.

Dehydrate @ 60C for 4 hours.

Tuille butterflies

50 gm egg whites

50 gm plain flour

50 gm sugar

50 gm unsalted butter

Place all of the ingredients into the thermo and combine on low until a smooth batter forms.

Allow to rest for 30 minutes and divide into 3 .

Add desired colouring to each of the amounts and spread into the lace butterfly silicon moulds.

Bake @ 170C for 5 minutes until set.

Carefully remove from moulds and place into egg carton to get shape if desired.

Cherry chocolate caramel

White chocolate mousse
600 gm cream
100 gm egg yolk
100 gm caster sugar
45 ml water
7 gm gelatine leaves (gold)
250 gm good quality white chocolate

Method

Whip the cream to stiff peaks.

Make a sugar syrup with the water and caster sugar (123C).

Use it an electric mixer slowly incorporate the sugar syrup into the egg yolks. Allow to keep whisking until cold.

Soften the gelatine leaves in ice water and then gently melt over low heat.

Melt the white chocolate and add 1/3 of the whipped cream.

Fold together the sabayon and chocolate mixture.

Add 1/3 of the mixture to the gelatine and combine. Then fold the two together.

Fold the remaining cream through the base mixture and pour into silicon mould.

Blast freeze ready for coating.

Cherry glaze

32 gm gelatine leaves
220 gm water
300 gm caster sugar
200 gm glucose
200 gm condensed milk
360 gm white chocolate
Red colouring as needed
10 ml cherry essence

Method

Soak gelatine in iced water, drain and leave at room temperature.

Boil the water, sugar and glucose. Remove from the heat and add the soaked gelatine.



Pour this over the white chocolate, add the red colouring and cherry essence. emulsify with a stick blender.

Cover the surface of the glaze with cling film and set aside to cool to 35C.

Pour over the frozen white chocolate mousse and allow to thaw in the refrigerator.

Wasabi caramel

140 gm cream

60 gm glucose

170 gm caster sugar

¼ tsp vanilla paste

100 gm dark chocolate

Wasabi paste to taste (depending on strength)

Method

Boil the cream vanilla and glucose.

Make a dark caramel with the sugar and pour the warm cream mix slowly into the caramel.

Cool this mixture slightly before pouring it over the chocolate to emulsify.

Add the wasabi to taste and allow to cool completely.

Speculator's macadamia crumb

1 pkt speculator biscuits

300 gm macadamia

50 gm honey

150 gm unsalted butter

Method

Roast the macadamia in oven until golden brown and immediately toss in honey whilst still hot

Allow the nuts to cool.

Place the nuts and biscuits in Thermomix and blend to a course crumb.

Melt the butter and combine with the crumb.

Spoon the mix into cookie cutters to shape and refrigerate until set.