

Recipe Title	Symphony of Chocolate with orange
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Category	Autumnal desserts
Chef	Pastry Chef Instructor Urs Meichtry DCT - European Culinary Center Vtznau - Lucerne Switzerland
Date	November
Yield	10 - 12 servings
Infos Extras	For GMP; use of pasteurized eggs



Measure	Ingredients
Mini Chocolate cakes	
44 g	Butter
44 g	Melt dark Bourbon couverture
58 g	Sugar
24 g	White wheat flour, sifted
80 g	Egg yolk, past.
20 g	Pistachios, roughly chopped
Bitter chocolate mousse	
35 g	Sugar
50 g	Egg yolk, past.
150 g	Melt Maracaibo couverture „Grand cru“
15 g	Melted butter
5 g	Cognac
250 g	Heavy cream 35%
White chocolate mousse	
50 g	Egg yolk, past.
150 g	Melted white couverture
15 g	Melted Butter
5 g	Orange liqueur
250 g	Heavy cream 35%
Honeycomb decor	
15 g	White wheat flour, sifted
15 g	Honey
18 g	Butter, soft and creamy
30 g	Icing sugar, sifted

Mise en place
3/4 whipped
3/4 whipped

Preparation bitter and white chocolate mousse

Combine egg yolk and sugar in mixing bowl and whisk in water bath until mixture has reached no more than 40°C
 Add melted butter and couverture into the mixture
 Stir Cognac or orange liqueur into the whipped cream
 Fold whipped cream into the chocolate mixture
 Fill in dark mousse into prepared molds and white mousse into pastry bowl and chill

Preparation chocolate cake

Add melted Butter and white chocolate couverture into pastry bowl
 Fold in sifted icing sugar and white wheat flour
 Add egg yolk and pistachios
 Fill into prepared silpat mold and bake at 190°C hot oven
 Unmold, then dust with icing sugar and serve immediately lukewarm

Preparation crispy honeycomb decor

Combine all the ingredients and place small balls on silpat
 Bake at 190°C hot oven until golden, cut and shape into suitable decor

Presentation

Arrange all the components with marinated seasonal fruits and coulis or sauce
 Present with chocolate and crispy decor and sprig of mint

Recommended with seasonal persimmon or tangerine sauce