

Chocolate Raspberry “Delice”



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Chocolate Raspberry “Delice” Flourless cocoa sponge

- 30g butter
- 50g almond paste 50%
- 25g egg yolks
- 125g egg whites
- 40g sugar
- 125g dark chocolate
- 5g cocoa powder

Lemon verbena cream

- 2g lemon verbena leaves
- 110g milk
- 3g gelatin leaf



- 140g ivory chocolate
- 140g whipping cream 35%

40% milk chocolate mousse

- 100g milk
- 60g egg yolks
- 40g sugar
- 6g gelatin
- 135g milk chocolate 40%
- 180g whipping cream 35%

Raspberry confiture

- 100g raspberry purée
- 100g raspberry frozen
- 200g sugar
- 6g pectin
- 6g red currant purée

Chocolate crumble

- 30g flour T55
- 50g ground almonds
- 6g cocoa powder
- 16g brown sugar
- 500mg sea salt
- 35g butter

Methods and Directions

Chocolate Raspberry “Delice”

Flourless cocoa sponge

- Melt the chocolate at 45°C, then add the softened butter.
- Add the yolks to the chocolate, then the whipping egg white mixture and cocoa powder.
- Spread on a baking paper with 1cm thickness and bake at 200°C for 18 minutes.

Lemon verbena cream

- Bring the milk and infused lemon verbena leaves to boil. Add the soaked gelatin, strained.
- Pour the hot mixture to the ivory chocolate and add the foamy whipping cream when at 35°C.



40% milk chocolate mousse

- Cook milk, sugar and egg yolks as custard, mix well with melted milk chocolate.
- At 35°C, mix well with foamy whipping cream and soaked gelatin.

Raspberry confiture

- Cook the sugar to 121°C and add the raspberry. Cook to 60% brix. Let cool.

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