

## HAIGHS CHOCOLATE NEMESIS, SALTED HAZELNUT MOUSSE, POPCORN, WATTLESEED



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Brent Assam

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
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### Ingredients

#### HAIGHS CHOCOLATE NEMESIS, SALTED HAZELNUT MOUSSE, POPCORN, WATTLESEED

##### Salted Hazelnut Mousse

- 180g sugar
- 15ml pectin
- 6 egg whites
- 3 gelatin sheets, slaked
- 540g cream medium peaked
- 510g hazelnut paste
- 100ml boiling water
- Sea salt flakes, to taste



### **Chocolate Glaze**

- 15g gold leaf gelatin sheets, slaked
- 300g double cream
- 450g castor sugar
- 360g water
- 150g cocoa powder

### **Chocolate Nemesis**

- 675g Haigh's dark chocolate
- 450g unsalted butter
- 10 eggs
- 575g castor sugar
- 250g water

### **Hazel Nut Popcorn Praline**

- 250g hazelnut, toasted and skin removed
- 110ml water
- 225g sugar
- 110g brown sugar
- 100g corn syrup
- 70g unsalted butter
- 8 cups popcorn
- 10g bicarbonate of soda
- 15g sea salt flakes

### **Wattle Seed Cream**

- 250ml double cream
- 5g wattle seeds
- 80g castor sugar

## **Methods and Directions**

### **HAIGHS CHOCOLATE NEMESIS, SALTED HAZELNUT MOUSSE, POPCORN, WATTLESEED**

#### **Salted Hazelnut Mousse**

- Place sugar, pectin and egg whites over a double boiler.
- Whisk the mixture to Swiss meringue stage.
- Add the gelatin.



- Whisk the hazelnut paste and boiling water together.
- Fold the cream into the hazelnut paste.
- Fold the hazelnut paste mixture into the Swiss meringue.
- Season with sea salt flakes and chill.

### **Chocolate Glaze**

- Bring cream, sugar and water to a boil, whisk in cocoa powder and simmer for 15 minutes until reduced by 1/3.
- Add slaked gelatin sheets to melt.
- Cool slightly and pour over the frozen mixture.

### **Chocolate Nemesis**

- Melt chocolate and whisk eggs until light and fluffy.
- Heat sugar with water until a syrup, then add to chocolate.
- Cool chocolate and add to egg mixture. Beat for 20 seconds.
- Pour the mixture into a bain-marie.
- Bake at 140C for 20 minutes.

### **Hazel Nut Popcorn Praline**

- Blitz hazelnuts to a powder.
- Bring two types of sugar, corn syrup and butter to 132C.
- Remove from the heat; add in the bicarbonate of soda.
- Mix in the popcorn and hazelnut powder.
- Reserve 6 pieces of popcorn for garnish.
- Cool and blitz to a powder.

### **Wattle Seed Cream**

- Whisk all ingredients together to stiff peaks.
- Chill.