

CHOCOLATE HEAVEN





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A combination of the various textures and sensations of chocolate created in a beautiful assembly of chocolate dirt, biscuit, boulder, mousse and edible flowers.

- Sub Category Name Food Desserts
- Recipe Source Name
 Dilmah Real High Tea Global Challenge 2015

Ingredients

CHOCOLATE HEAVEN

- 1pnt. Edible Flowers
- 2 Black Sapote

The Biscuit

- 75g Cocoa Butter
- 50g Golden Syrup
- 25g Castor Sugar
- 55g Wheat Flour, sifted
- 2g Salt
- 15g Cocoa Mass
- 5g Cocoa Powder

Chocolate Mousse



- 100ml Olive Oil
- 150g Tuscan Brown Chocolate
- 150g Cream

Chocolate Dirt

- 112g Tuscan Brown Chocolate, melted
- 80g Tapioca Maltodextrin

Chocolate Ball

- 600g Jivara Chocolate
- 200g Manjari Chocolate

Methods and Directions

CHOCOLATE HEAVEN

The Biscuit

- To make the crumble, line a baking tray with greaseproof paper.
- Place all the ingredients in a food processor and pulse until mixture resembles breadcrumbs.
- Use your hands to press mixture together to make a paste.
- Press flat onto prepared tray and freeze for 30 minutes.
- Break the frozen crumble mixture into food processor and pulse until broken into even pieces. Bake for 12 to 15 minutes at 170C.

Chocolate Mousse

• Gently melt chocolate in a bowl over a brainmarie. Stir in olive oil. Whip cream to soft peaks and then add melted chocolate and olive oil.

Chocolate Dirt

 Place melted chocolate into food processor with tapioca maltodextrin. Pulse until combined and dry. Continue to process until mixture takes on a dirt-like texture. Add more tapioca maltodextrin as needed.

Chocolate Ball

- Grate or chop the chocolate so it will melt easily. Place two thirds in the top pan of a double boiler.
- Then heat over hot water, (not boiling water) until the chocolate reaches 43°C to 46°C. It's really important not to exceed this temperature. Chocolate is very sensitive to heat, so use a good



thermometer.

- Remove the top pan of the double boiler and allow to cool to 35°C to 38°C add the remaining chocolate and stir until it's melted.
- If you lose too much heat at this stage and not all the chocolate melts, then return the bowl briefly to the double boiler.
- Once all the remaining chocolate is melted, it's ready to use.
- Let cool long enough to be moulded into a ball.

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