

Dessert



Cook
With
Us



CHOCOLATE MOUSSE



- 9 eggs yolks and whites separated.
- A pinch of salt for egg whites.
- 200g of dark chocolate (70% at least).
- 100 g of milk chocolate (between 45 to 50%).
- 170 ml of pouring cream.
- 30 ml of milk.
- 60 g of sugar (we reduced the quantity as the milk chocolate does add sweetness to it).
- Cocoa nibs for décor.
- Vanilla extract.

METHOD

- Place 2 simmering pan and 2 bowls on each pan (making sure that the bowl does not touch the water) and melt the chocolates until shiny, do not bring the water to a boil as best temperature for melting the chocolate should not go over 40 degrees.
- Combine all eggs whites in a big bowl with a pinch of salt and whisk until soft peak and then add the sugar just like a meringue.
- Combine eggs yolks in a bowl and mix by hand, add the vanilla, pour the melted dark and milk chocolate followed by cream and milk.
- Carefully fold in the egg yolk preparation the whites in without knocking the air with a wide metal spoon and a big bowl to allow space.
- Once thoroughly folded prepare your verrines, ramequins, glasses... and fill your dishes, at the top place the cocoa nibs. Place in the fridge for at least 3 hours.
- The mousse can be stored in the fridge for up to a week if it last that long!



APPLE PUFF PASTRY TART



- 1 roll of puff pastry.
- 5 apples (we used Amelia, you use cox or golden but not granny or other acidic apples).
- a small tub of crème-fraiche (works better than double cream as it is more sour).
- 1 Tsp of brown sugar.
- 1 egg.
- Vanilla pod or extract.

METHOD

- Pre heat the oven at 175 degrees
- Peel the apples and cut them in equal thin wedges
- Combine the crème fraiche, egg and vanilla in a bowl and mix thoroughly.
- Place the apples wedges on the sheet layer of puff pastry (prickle the puff pastry with the fork, gently without making big holes)
- Once the whole pastry is layered with the apples slices, pour over the crème fraiche mixture.
- Place in the oven and cook until brown, about 25 or 30 min, before taking the tart out, make sure that the bottom is brown.
- Remove the tart on a cooling rack to prevent soggy bottom and cover with a towel which will absorb the condensation and keep the pastry crispy.



APPLE CRUMBLE VERRINES

- 3 to 4 granny smith apples.
- Honey.
- Lemon.
- 250 g of oats.
- 100 g of multi seeds (add nuts of your choice).
- Rapeseed oil
- Honey

METHOD

- Cook the apples cut in small cubes, without the skin as soft compote and a drizzle of lemon to preserve the colour.
- Once almost cook and water coming off the apple, add the honey to your level of sweetness.
- Place the granola type of mixture (oat, seeds, nuts, honey and oil) on a baking tray layered with baking parchment.
- Roast in the oven until forming clusters of granola.
- Place the cooked compote at the bottom of your verrines or glasses and top it with the granola mixture.
- They store very well in the fridge and they can be topped with yoghurt or any other topping you would like to add.

- Fruits in season.
- We used blueberries, figs, pears, apples, mangoes, maple syrup, lemon juice and mint leaves.
- Very refreshing for an afternoon snack with children or by yourself!



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