

Christmas Bauble

Mincemeat Mousse with Shortbread crumble and chocolate cake
Vanilla ice cream and hot toffee sauce

Chocolate Orbs



Ingredients

Dark Chocolate minimum 68% Cocoa Solids
Or standard dark chocolate with Cocoa Butter circa 10%
Gold powder
White – Black – Red and Green Cocoa Butters

Specialist Equipment (7cm polycarbonate ½ spherical Chocolate moulds)

Method

1. Using a toothbrush flick the black then white cocoa butter into the moulds like spots and allow to set.
2. Using your finger with a glove ad hock smear the red cocoa butter into the moulds and allow to set. Smear a little green cocoa butter.
3. Brush the Mould with the gold powder.
4. Temper the dark chocolate and hold in chocolate warmer.
5. Using a ladle fill the moulds up to the top and give them a knock with a scraper to bring any bubbles to the surface.
6. Turnover and using a scraper on the side of the mould knock to empty the excess chocolate back into the warmer.
7. Using broad scraper scrape along the top to remove any chocolate and place flat down on florist paper to set.
8. Leave in a cold place to contract or place in refrigerator or freezer to speed up.
9. Store in a cool place until required.
10. For the top sphere pull a little caramel sugar to form a fine caramel ribbon like the string to hold the bauble on the Christmas tree and fix this to the top of the chocolate with a little melted chocolate and store till required in silica gel.

Mascarpone Chocolate Mousse (30gms per Portion)

Base syrup

70gms Sugar

70gms Glucose

70gms water or coffee

Bring ingredients to the boil

Chocolate Base (Ganache)

160gms of base syrup

240gms Dark chocolate buttons

Add the hot syrup to the buttons and whisk to form Ganache

Chocolate and Mincemeat Mousse

200gms Ganache Base

200gms Cooked and pureed Mincemeat

800gms Mascarpone

Mix the Ganache and Cooled pureed mincemeat together and fold into the mascarpone and place in piping bags.

Butter Shortbread

200gms Plain Flour

100gms Cornflour

200gms Salted Butter

100gms Caster Sugar

Method

1. Cream together the butter and the caster Sugar
2. Sieve together the flour and cornflour
3. Combine the flour / cornflour mixture with the creamed butter and Sugar.

Toffee Sauce

Ingredients

120gms Caster Sugar

300gms Double Cream

25gms Butter

Method

1. Melt the sugar in a dry pan until golden caramel, stand well back and pour in the cream, Stir the mixture over the heat until all the sugar has dissolved.
2. Whisk in the butter and add the salt to taste

Pre-assembly checklist

Shortbread Biscuits (Crumb)

Mincemeat Chocolate Mousse

Chocolate Sponge

Diced sponge with Cara Crakine

Good Quality Vanilla soft scoop Ice cream

Toffee sauce

Chocolate sponge sheet sliced and cut in discs soaked in Tia Maria Syrup

Vanilla Ice Cream

To Serve

1. Pipe a little dark chocolate into the centre of your plate and place on a ½ sphere and allow to set.
2. Pipe a little mincemeat chocolate mousse in the bottom of the chocolate sphere and add the diced cake with Cara Crakine
3. Pipe more mouse and add the crumble
4. Finish with Tia Maria soaked sponge.
5. Place on a rocher of vanilla ice cream.
6. Top with the other ½ sphere and serve immediately with the hot Toffee sauce which the customer will pour themselves from the individual sauceboat or the waiter will come around and pour from the jug or spouted pot.
7. Enjoy!!