

PAVE OF BITTER CHOCOLATE WITH BURNT ORANGE AND RISTRETTO COFFEE

🕒 90 mins 🍳 Difficult



MATERIALS

(Requires A Base-less Tart
Ring/Square Mould
Approximately 25cm
Across_)

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

FOR THE BASE: 25g Raisins,
Chopped; 65g Crushed
Hobnob Biscuits; 100g
Praline Paste; 35g Milk
Chocolate, Melted; 10g
Unsalted Butter; 35g
Pistachios, Roasted And
Crushed

FOR THE JELLY: 300ml
Orange Juice; 1 Double
Espresso Of Ristretto; 150g
Caster Sugar; 3 Leaves
Gelatine; 2 Oranges, Zest
Only

FOR THE MOUSSE: 350g
64% Chocolate; 300g Crème
Anglaise (See Below); 450ml
Whipping Cream

CRÈME ANGLAISE: 150ml
Whipping Cream; 150ml Milk;

HOW TO MAKE THIS RECIPE?

FOR THE BASE: Combine all of the ingredients for the base in a large bowl and mix until thoroughly combined

- Tip the mix out onto a sheet of parchment paper, lay a second sheet over the top and use a rolling pin to roll the mix to a thickness of 2mm and in the shape of the mould/tart ring you are using
- Lift the top sheet off and press the mould into the mix
- Trim away any excess mix from around the exposed edge
- Set aside in the fridge
- FOR THE JELLY To make the jelly place 100g caster sugar into a heavy based pan, place it over a high heat and take it to a dark golden caramel
- Add the orange juice, remove from the heat, add the orange zest, remaining caster sugar and set aside
- Soak the gelatin in cold water until softened and dissolve it in the hot coffee
- Add to the orange mix and set the bowl over some iced water
- At the point where the liquid is just starting to thicken, pour it onto the praline mix in the mould and leave it to set in the fridge
- FOR THE ANGLAISE Make the anglaise by boiling the milk and cream and pouring it onto the egg yolks which have been whisked together with the sugar
- Return the mix to a gentle heat and cook to 84°C or until the custard has thickened stirring constantly
- Pour through a fine sieve into a bowl and set aside to cool to room temperature
- FOR THE MOUSSE To make the mousse, melt the chocolate in a bowl set over simmering water
- Add the anglaise and stir to combine
- Remove from the heat and set over a bowl of iced water and stir until cooled to room temperature
- Whisk the cream until peaks form
- Gently fold this into the chocolate mix until homogenous, pour it into the mould and if need be level the mousse with a palette knife
- Chill in the fridge until set fully for 23 hours

3 Egg Yolks; 30g Caster
Sugar

FOR THE GLAZE: 75ml
Double Cream; 70ml Ristretto
Coffee; 90g Caster Sugar; 30g
Cocoa Powder; 1_5 Leaves
Gelatine

FOR THE MILK PUREE:
300ml Milk; 3g Agar Agar;
20g Caster Sugar

INSPIRATIONS

- FOR THE GLAZE To make the glaze put the sugar, cream and cocoa into a small pan, bring it to the boil, simmer for one minute
- Soak the gelatin in cold water until soft, add to the cream, add the double espresso of Nespresso Ristretto and whisk thoroughly
- Once cool, pour the glaze over the surface of the mousse and leave to set in the fridge
- FOR THE MILK PUREE For the milk puree bring the agar agar, milk and sugar to the boil and simmer for one minute
- Pour into a bowl and chill until set
- Transfer to a blender and blend to a smooth puree
- TO SERVE Once the glaze has set, run a hot knife around the mould, lift off the ring/mould and portion as required using a clean hot knife each time
- Serve the chocolate pave with a spoon of milk puree and a freshly made Nespresso Ristretto espresso Grand Cru notes: Ristretto is a blend of South American and East African Arabicas, with a touch of Robusta, roasted separately to create the subtle fruity note of this fullbodied, intense espresso