

# CHOCOLATE GANACHE, OLIVE OIL & FLEUR DE SEL

🕒 30 min    🍷 Medium



## MATERIALS


Spoon  
Bowl  
Oven

## RECOMMENDED NESPRESSO COFFEES




## INGREDIENTS


Ice Cube  
4 Unit 

White sugar  
40 g 

Dark chocolate  
120 g 

Cream  
25 cl 

Egg Yolk  
2 Unit 

Olive oil  
4 Tea Spoon 

Bread  
0.5 Unit 

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01 CHOP THE CHOCOLATE

Finely chop the chocolate and place in a bowl. In a medium saucepan, gently heat the cream. In a bowl, whisk the egg yolks with the sugar until the mixture whitens

### STEP 04 OVEN

Preheat the oven to 200° C (400° F, gas mark 6). Cut the bread into very thin slices. Brush both sides of each slice with olive oil and place on a baking sheet covered with parchment paper. Cover with another baking sheet and bake for 5 minutes or until slices are golden brown.

### STEP 02 POUR & RETURN

Pour the heated cream over the egg mixture and whisk. Return to the saucepan and heat over very low heat while whisking, until cream thickens.

### STEP 05 DIVIDE THE PLEASURE

Divide remaining olive oil onto plates. Form ganache quenelles using 2 tablespoons, placing them on the olive oil. Sprinkle with fleur de sel and garnish with the toasted bread slices.

### STEP 03 MIX AND COVER

Pour the mixture over the chocolate, stirring with a spoon to ensure chocolate is melted and producing a smooth mixture. Cover with plastic wrap, let cool at room temperature, then refrigerate for 4 hours