

Chocolate and Passion Fruit

Chocolate Cream

INGREDIENTS

- 80 g heavy whipping cream
- 100 g milk
- 100 g egg yolks
- 50 g powdered sugar
- 100 g Callebaut® 823 milk chocolate
- 250 g Callebaut 811 dark chocolate

PREPARATION

In a medium sauce pan, bring cream and milk to a boil. In a separate mixing bowl, combine yolks and sugar. Whisk until pale yellow in color. Pour a small portion of the boiled cream mixture into the egg yolks; mix to combine. Add yolk mixture back to the cream mixture and cook while stirring until the mixture coats the back of a spoon or the temperature reaches 185°. Place chocolate into a food processor and pour the cooked egg mixture over the chocolate. Let sit for 20 seconds and then puree until completely combined and smooth. Pour into storage container; reserve for assembly.

Chocolate Soil

INGREDIENTS

- 100 g granulated sugar
- 75 g unsalted butter
- 100 g almond flour



- 100 g all-purpose flour
- 30 g Callebaut cocoa powder
- 15 g salt

PREPARATION

Combine all ingredients in a food processor; pulse until mixture is combined. Place into storage container and reserve for assembly.

Amber Nishimoto, chef at The Westin St. Francis, San Francisco, CA

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Chocolate Hazelnut Mousse

INGREDIENTS

- 200 g Callebaut® 823 milk chocolate
- 100 g Callebaut Gianduja
- 175 g egg yolks
- 200 g granulated sugar
- 600 g heavy whipping cream

PREPARATION

Place milk chocolate and Gianduja in a mixing bowl and place over a water bath. Heat chocolate to 115°, stirring frequently. Remove from heat and cool to 80°. Place the egg yolks and sugar in a mixing bowl and whip until pale yellow in color and fluffy in texture. Place the whipping cream in a separate bowl and beat until stiff peaks form. Fold the egg mixture into the chocolate until combined. Fold one-third of the whipped cream into that mixture and mix until combined. Add remaining cream and mix until combined. Place into a storage container and refrigerate. Reserve for assembly.

Chocolate Glaze

INGREDIENTS

- 80 g heavy whipping cream
- 15 g granulated sugar
- 25 g glucose
- 140 g Callebaut 811 dark chocolate
- 10 g canola oil

PREPARATION

Place the heavy cream into a medium sauce pan. Bring to a boil. Remove from heat and stir in remaining ingredients. Place into storage container and reserve for assembly.

Passion Fruit Sponge Cake

INGREDIENTS

- 60 g all-purpose flour
- 30 g granulated sugar
- 50 g unsalted butter, melted
- 3 ea eggs
- 40 g milk
- 30 g passion fruit puree

PREPARATION

In a mixing bowl, add all ingredients; mix until combined. Place into a whipped cream dispenser and charge with two canisters. Pipe mixture into a microwavable cup half full. Microwave for 30 to 45 seconds or until set. Let cook; remove from cup. Place into storage container and reserve for assembly.

Passion Fruit Sauce

INGREDIENTS

- 200 g passion fruit puree
- 25 g granulated sugar
- 1 t pectin

PREPARATION

In a medium sauce pan, combine all ingredients; simmer over medium heat. Remove from heat and place into storage container. Reserve for assembly.

Caramelized Hazelnuts

INGREDIENTS

- 8 oz granulated sugar
- 8 oz water
- 1 c hazelnuts

PREPARATION

In a pot, bring sugar and water to boil to make syrup. On a baking sheet lined with a silpat, arrange hazelnuts in a single layer. Pour syrup over

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hazelnuts and mix to coat. Caramelize hazelnuts in 350° oven for 8 to 10 minutes. Remove from oven and cool. Reserve for assembly.

Chocolate Transfer

INGREDIENTS

- 8 oz Callebaut® 811 dark chocolate
- 3 oz Callebaut 811 dark chocolate
- 1 ea transfer sheet

PREPARATION

Melt first quantity of chocolate in microwavable bowl in 30-second increments, stirring in between until temperature reaches 113°. Add second quantity of chocolate and stir until temperature reaches 88/90°. Evenly spread chocolate over transfer sheet. Allow chocolate to cool until slightly firm; cut into squares for garnish. Reserve for assembly.

ASSEMBLY

On a long rectangular plate, scoop three oval scoops of chocolate cream onto plate. Garnish around the mousse with the chocolate soil. Place some dollops of chocolate mousse and top with chocolate glaze. Gently tear the passion fruit sponge cake into pieces and place around the cream. Garnish with passion fruit sauce, chocolate transfer and caramelized hazelnuts.