



Chocolate Cremeux with Fruit Puree

SERVES 15

PREP TIME 30 min

COOK TIME 40 min

Ingredients

Chocolate cremeux

500 g cream
500 g milk
¼ lb spearmint
560 g dark chocolate
200 g egg yolks
100 g granulated sugar

Peach compote

6 medium peaches, pitted and roughly chopped
2 tablespoons light brown sugar
juice of 1/2 lemon
1 star anise
2 tablespoons water
pinch of kosher salt
1 teaspoon vanilla bean paste (or vanilla extract)

Chocolate tuile

3¾ cups confectioners sugar
½ cup Dutch-processed cocoa powder
½ cup water
¾ cup (1½ sticks) unsalted butter, melted and cooled
¾ cup plus 1 tablespoon cake flour

Fruit puree

3 pints raspberries
2 cups rhubarb
2 cups of any other left over fruit
About 2 cups of sugar
¼ cup red wine vinegar
¼ honey
Salt TT

Directions

Chocolate cremeux

Partially melt chocolate. Meanwhile, place milk, cream, and mint in a pot and put over medium heat. Mix together yolks and sugar. When milk and cream come to a simmer, temper in eggs. Place back over heat, and cook to 180 degrees or nappe. Pour over chocolate, and emulsify together, without adding air. Place in molds, and allow to freeze

Peach compote

Place all the ingredients into a medium saucepan set over medium heat. Stirring frequently, bring the mix to a gentle boil. Continue cooking until the liquid in the pan has reduced to the sauce consistency, about 10 minutes. Taste for seasoning, adding more sugar or lemon juice to suit your tastes.

Let cool in the pan. Remove the star anise before serving.

Chocolate tuile

Preheat the oven to 400°F. Have ready a nonstick cookie sheet, or line a regular cookie sheet with a silicone mat.

In a bowl, combine the confectioners' sugar, cocoa powder, and water and whisk until well blended, add the butter and whisk just to combine. Using a rubber spatula, fold in the flour just to incorporate. Do not overmix, or the batter will shrink as the cookies bake. If lumps form, carefully break them up with the spatula and incorporate them into the batter. (The batter can be made to this point, covered, and refrigerated for up to 1 week, return to room temperature before proceeding.)

Using an offset spatula, spread batter out on a silpat about an 1/8 inch thick on the prepared cookie sheet, spacing them about 2 inches apart.

Bake for about 10 minutes, or until just set. Remove from the oven and let rest for 30 seconds. Using an offset spatula and working quickly allow the cookies to cool. And break into small pieces. Serve immediately, or store in an airtight container at room temperature for up to 5 days.

Fruit puree

Place all ingredients in a pot and cook until rhubarb is tender. Place in blender, and puree until smooth. Chinois. (this should be a looser puree. So if you need to adjust with water, that's fine. Also this is a guesstimate recipe. Depending on how sour the rhubarb is, you may need more sugar.)