



Tiramisu, Truffles, Banana

4 portions

Ingredients

For the liquid coffee & amaretto centre

- 100g Amaretto
- 100g Double Espresso
- 100g Whipping Cream
- 250g Valhona Milk Chocolate

For the mascarpone & Truffle Mousse

- 145g Egg Whites
- 190g Sugar
- 300g Mascarpone Cheese
- 250g Whipping Cream
- 2 ½ Gelatine leaves (melted)

For the chocolate brandy ganache

- 350ml Double Cream
- 50ml Good quality brandy
- 1 Leaf soaked gelatine
- 70% Dark Chocolate

For the flourless chocolate sponge

- 6 Egg Yolks
- 160g Sugar
- 200g Dark Chocolate (melted)
- 6 Egg Whites
- 25g Sugar

For the chocolate spray

- 500g Valarona Milk Chocolate
- 500g Valarona Cocoa Butter

For the banana split ice cream

- 500ml Milk
- 320g Cream
- 175g Sugar
- 5g Stab 2000
- 120g Glucose Powder
- 300g Banana Purree
- 50ml Dark Rum

For the Salted Caramel

- 225g Sugar
- 115g Diced Butter
- 170g Warm Cream
- 10g Maldon Sea salt

For the shortbread

- 150g Butter
- 140g Sugar
- 4g Salt
- 60g Egg yolk
- 200g Flour
- 20g Baking Powder

Method

For the Liquid Coffee & Amaretto Centre

- Bring to the boil the amaretto, double espresso and whipping cream
- Pour the boiled cream over the chocolate and emulsify with a hand blender

For the Mascarpone & Truffle Mousse

- Put the egg whites and sugar in a bowl over a pan of boiling water
- Whisk until it reaches 70° Add the melted gelatin and mix until completely evaporated
- Put the mixture into a machine bowl and whisk until cook
- Slightly whip the mascarpone cheese and whipping cream and then carefully fold in the egg white mixture
- Put the mixture in to a piping bag and pipe into medium semi sphere moulds
- Set a liquid coffee & amaretto centre into the centre of the mould
- Keep in a blast chiller
- Take 2 of the semi sphere moulds and stick together, place back in the blast chiller
- Dip the ball in 70% tempered chocolate and place back in the blast chiller

For the chocolate brandy ganache

- Heat the cream and add the gelatin, whisk well. Add the brandy and blend with a stick blender
- Leave to cool
- Dip the frozen mousse ball in ganache

Note:

100g cocoa nib – toast in hot pan until crispy, reserve until required

For the Flourless Chocolate Sponge

- Whisk the egg yolks and sugar to a light foam
- Whisk the egg whites and sugar on a machine until a stiff peak
- Melt the dark chocolate
- Carefully mix the chocolate into the egg yolk mixture then fold in the egg whites
- Spread over silica pad and bake at 170°C for 7 minutes. Once cool roughly tear the sponge into approximately 1cm squares and mix with the toasted cocoa nibs.
- Allow the mousse balls to defrost slightly and coat with the cocoa and sponge mixture

For the Chocolate Spray

- Heat the milk chocolate and cocoa butter together until melted.
- Pour in to a spray gun.
- Spray the frozen truffles with chocolate spray ensure the coating is even



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Method (continued)

For the banana split ice cream

- Heat the milk, cream, sugar, stab2000 and glucose powder. Bring to the boil and whisk well
- Add the banana puree to the other ingredients and then cool to 3°C and add the rum
- Place in paco jet containers and freeze

For the Banana Crisp

- Slice a banana with the skin on a slicer.
- Dust a silica pad with maltose and place the banana on pad and then spray with maltose and place another silica pad over the top.
- Cook for 7 minutes at 175°C
- For the Salted Caramel
- Caramelize the sugar and then add the butter bit by bit
- Add the cream and salt and mix thoroughly
- Allow to cool

For the Shortbread

- Cream together the butter, sugar and salt
- Add the egg bit by bit to the butter and sugar mixture
- Sieve the flour and baking powder and add to the mixture by hand
- Bake in pre heated oven at 160°C for 30 mins

To Serve

On a large plate pipe a good amount of the salted caramel Place the truffle just off centre and add a roche of ice cream to the other side Finish with fresh truffle and banana crisps