

# Chocolate Heaven

Nothing says indulgence quite as well as a sumptuous chocolate pudding

## DARK CHOCOLATE MARQUISE, RASPBERRY AND MINT BUTTER SAUCE

A frequently requested delicious and decadent chocolate pudding, this is a hit for all occasions when you need to impress!

### METHOD

#### DARK CHOCOLATE MARQUISE

- 1** Grease the loaf tin then line with cling film leaving enough cling film to overhang the tin by half on either side
- 2** Melt the chocolate and glucose together gently over a bain marie (pot with hot water in)
- 3** Once the chocolate has melted stir in the soaked and squeezed out gelatine
- 4** Now beat the egg yolks into the chocolate mixture as well
- 5** Finally fold the soft whipped cream to the mixture
- 6** Pour into the tin and tap down a few times so the mixture has got into all corners and has no air bubbles
- 7** Run a palette knife across the top of the tin so the chocolate has a smooth edge and fold in the cling film to cover the marquise
- 8** Refrigerate overnight or for at least 8 hrs until firmly set
- 9** When needed take out from the fridge and slice into portions using a long knife that has been dipped into hot water as this will give you a nice clean slice. Pour over the raspberry and mint butter sauce.

### INGREDIENTS

600g	x	Good quality dark chocolate
50g	x	Liquid glucose
4	x	Gelatine leaves (soak in cold water first till soft then squeeze out)
6	x	Egg yolks (Beaten)
1 litre	x	Double cream
1	x	Baking loaf tin
		Oil for lightly greasing tin
		Clingfilm to line tin

### METHOD

#### RASPBERRY AND MINT BUTTER SAUCE

- 1** Put the raspberries, water and icing Sugar in a small pan and bring to the boil slowly, simmering for 10 minutes only
- 2** Remove from the heat and liquidise. Now pass it through a fine sieve
- 3** Add the lemon juice and whisk in the butter a knob at a time
- 4** Stir in the mint and allow to cool.

### INGREDIENTS

1	x	Punnet raspberries
100ml	x	Water
50g	x	Icing sugar
25g	x	Juice of 1/2 Lemon
10	x	Unsalted butter (Must be cold and cut up into 1cm cubes)
		mint leaves (stalk removed and cut into very thin strips)



Alternatively, if you would prefer to book some delicious food, catered for by delightful people, then give deWintons a call on: 020 7627 5550 or e-mail: info@dewintons.co.uk  
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