

THE DIAL

RESTAURANT • ROOF TERRACE • BAR

Caramelised White Chocolate & Orange Mousse

For the Mousse:

250 g	White Chocolate Callets
50 g	Double Cream
2	Oranges, <i>finely grated zest</i>
1 $\frac{1}{2}$	Gelatine Leaves, <i>soaked in cold water until soft</i>
120 g	Egg Yolks
80 g	Caster Sugar
400 g	Double Cream

Melt the white chocolate in a pan over a low-medium heat and cook until golden brown, stirring so that it does not catch. Deglaze with the 50g cream, remove from the heat and mix in the grated orange zest, drain and squeeze excess liquid from the gelatine and add, stir until completely dissolved.

Whisk the egg yolks with the caster sugar until pale and fluffy, then fold through the chocolate mixture, a third at a time. Semi-whip the double cream to soft peaks and fold through the chocolate egg yolk mix. Leave in a metal container in the fridge to set.

For the Caramelized White Chocolate Shards:

250 g	White Chocolate, <i>ideally 28% cocoa solid content or higher for best results.</i>
1 tbsp.	Vegetable Oil

Basically what you're doing here is checking the chocolate every ten minutes and giving it a good stir to promote the caramelization. The only danger is overcooking: you want to cook it until it's the colour of natural peanut butter. For this to work perfectly no moisture or water can get into contact with the chocolate as it will seize and be rendered useless.

Preheat the oven to 120°C

1. If the white chocolate is in a block, chop it into coarse pieces.
 2. Distribute the white chocolate on a rimmed baking sheet lined with a silpat mat and heat for ten minutes.
 3. Remove it from the oven and spread it with a **clean, dry** spatula.
 4. Continue to cook for an additional 30-60 minutes, stirring every 10 minute intervals. At some points it may look lumpy and chalky (and even unpleasant), but keep stirring and it will smooth out and caramelize.
 5. Cook until the white chocolate is deep-golden brown, and caramelized.
- Remove from the oven and spread thinly leave to cool and set. Once set break into shards.

For the Cinnamon Tuile Biscuits:

2	Eggs
100 g	Plain Flour
80 g	Icing Sugar
60 g	Caster Sugar
20 ml	Double Cream
$\frac{1}{2}$ tsp	Ground Cinnamon

Combine together into a smooth paste, chill before use.

Pre heat the oven to 170°C

Line a baking tray with a non stick matt or baking parchment.

Spread a thin even layer of tuile mix onto a template.

If possible turn the fan in your oven down but ideally off completely.

Place tray into the oven for approx. 6 -10 minutes until biscuit is evenly golden brown.

Remove and allow to cool.

