Chocolate glazed nougat verrine, sesame crunch, cream of dulce de leche

Recipe for 12 Tapas

Description

Frozen dessert, dark chocolate, roasted sesame nougatine accompanied by a passion fruit gel.

Ingredients

Frozen nougatine

- 120 Gr Sugar
- 20 Gr Corn syrup
- 100 Gr White sesame seeds
- 12 Gr Butter
- 40 Gr Sugar
- 80 Gr Honey
- 3 Gr Cinnamon powder
- 80 Gr Egg white
- 160 Gr Dark chocolate
- 325 Ml 35% whipping cream

Pop-Corn

- 325 Ml Pop-corn
- 1 Pinch(es) Salt

Passion fruit gel

- 125 Gr 35% whipping cream
- 15 Gr Glucose
- 250 Gr Dulcey chocolate
- 375 Gr 35% whipping cream

Preparation

- Preparation time **45 mins**
- Resting time **240 mins**

Nougatine

Sesame nougatine

In a sauce pot, add the corn syrup, sugar and a bit of water just to moisten the sugar. Heat on high. Once boiling, the sugar should thicken and take on a slightly golden color.
At that moment, add the sesame seeds and stir with a wooden spoon. Remove from the heat and add the butter and combine fully.
In between 2 pieces of parchment paper or silicone sheets, spread the nougatine as thin as possible with the help of a rolling pin. Let cool entirely and then chop with a knife.

Dark chocolate

Slowly melt the chocolate on a double boiler.

Whipped cream

With the help of an electric mixer or by hand, whip the cream until it resembles whipped cream.

Italian meringue

In a sauce pot, combine the corn syrup, honey, sugar and cinnamon and heat on high. Once boiling,

continue to cook for 1:30-2 minutes.
At the same time, whip the egg whites with an electric mixer. Once the hot liquid is sufficiently cooked, slowly pour it in the mixer with the egg whites by drizzling it along the side of the bowl. Let it turn at medium speed until cooled.

Combining and finishing the recipe

Pour the melted chocolate on the cooled meringue. With the help of a whisk, delicately combine. Next, add the whipped cream and once again fold delicately to combine. Add the chopped nougatine and combine.
Transfer this mix to the serving dishes of your choice. Place in the freezer for at least 4 hours or overnight ideally.

Passion fruit gel

Rehydrate the gelatine in a bowl of cold water.

Place the passion fruit purée in a sauce pot. Combine the agar-agar with the sugar. Combine the sugar mix with the passion fruit in the sauce pot. Bring to a boil for roughly 2 minutes.

Squeeze the excess water from the gelatine sheets with your hands. Remove the passion fruit mix from the heat and incorporate the gelatine.

Transfer to a bowl or recipient and place in the fridge for one night ideally.

Once solidified, blend the mixture until it becomes smooth and fluid.

Popcorn

Use either a microwave instant popcorn or make your own!

Plating

Once ready to serve, take the dessert out of the freezer. Make a nice rosace of the ganache dulcey on top and the garnish with the popcorn.

Bon appétit!