

Fruits spring rolls, cardamom chocolate sauce

Recipe for 4 TAPAS

Description

Note

You can use other fruits in your rolls like raspberries, peaches, pineapples...

Ingredients

Spring rolls

- 4 Unit(s) Rice paper
- 1 Unit(s) Fresh mango
- 6 Unit(s) Strawberry
- 1 Unit(s) Banana
- 125 Ml Arugula salad
- 12 Leaf(ves) Mint
- 2 Slice(s) Candied ginger
- 80 Gr Sesame seeds

Chocolate Ganache

- 125 Gr 35% cooking cream
- 100 Gr Dark chocolate
- 25 Gr Butter

Chocolate sauce

- 100 Gr Water
- 50 Gr Sugar
- 25 Gr Cocoa powder
- 5 Unit(s) Cardamom seeds

Preparation

- Preparation time **25 mins**

Prep

Wash the leaves (salad and mint).

Mince the candied ginger.

Peel and slice the mango. Wash the strawberries and slice them. Peel and slice the banana.

Ganache

Bring the cream to a boil and pour on the chocolate, mix and add the butter until smooth. Let cool down in the fridge.

Chocolate sauce

Crush the cardamom seeds, put in a pot with other ingredients. Bring to a boil for 2 to 3 minutes. Let the sauce infuse and strain to a sieve before serving (warm or cold)

Making

Soak a sheet of rice paper in a bowl of warm water for a few seconds. Drain well on top of a clean napkin. Sprinkle the rice paper with sesame seeds. Lay on top a bed of arugula and mint leaves. Then add the fruits. Using a pastry bag, put a line of chocolate ganache on top of the fruits. Fold the sides toward the center and roll the whole thing, making sure to tighten up your rolls as much as you can so they do not fall apart when eating them.

Cover with saran wrap before eating

Serve with the chocolate sauce

Bon appétit!