

CHOCOLATE AND ORANGE TRUFFLES

Small dark chocolate and orange truffles. A delicate bite with the energy and intensity of chocolate and delicate notes of citrus.



INGREDIENTS:

500 grams cream with 35% fat content
250 gr Zaini dark chocolate
125 gr oranges
125 gr orange juice
125 gr caster sugar
10 gr gelatin
2 gr cleaned cardamom
200 gr Zaini dark chocolate
100 gr cocoa butter
100 gr bitter cacao powder



Difficulty
DIFFICULT



Preparation
135 min



Portions
6

- 1 For the chocolate mousse: Simmer 250g of cream, pour it on chopped dark chocolate and mix well with a whisk. Let cool, then add the remaining cream, which has been semi-whipped, mix together delicately with a spatula and let chill in the fridge.

TIP

Decorate with orange slices to liven up the dish.

- 2 For the orange compote: Heat half the orange juice in a pan, add the caster sugar slowly and bring to a boil. Remove from heat, add the remaining juice and add the orange peel and chopped cardamom seeds, as well as the gelatin. Lastly, add the segmented orange cubes. Distribute the compote into small silicone half-spherical moulds, then place in the freezer for 90 minutes.



- 3 After it has chilled, place the chocolate mousse in half-spherical moulds that are slightly larger than the orange compote moulds and place the frozen compote in the center. Separately, melt the dark chocolate and the cocoa butter and mix. After they have chilled, remove the half spheres of chocolate and join them. Dunk the truffles in the chocolate and cocoa butter mixture, roll in cacao powder to coat and serve.