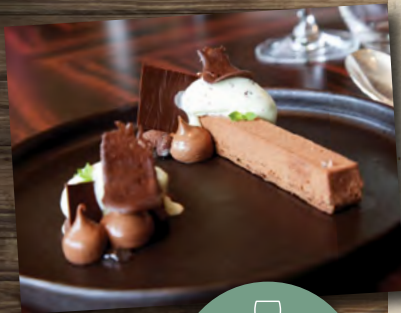


After Eight



Pair with
Zinfandel

Serves 8-10

Recipe provided by The Savoy

INGREDIENTS:

Flourless Chocolate Sponge

400 g Dark chocolate 67%
120 g Butter
100 g Egg yolk
500 g Egg white
170 g Sugar

Chocolate Mousse

800 g Whipping cream
220 g Whole milk
650 g Dark chocolate 67%
240 g Egg yolk
100 g Whole egg
180 g Sugar
120 g Water

Mint Stracciatella Ice Cream

DIRECTIONS:

Flourless Chocolate Sponge: Preheat oven to 210°C. Melt chocolate and butter, add egg yolks. Start to whip the egg whites, as soon as they get more volume slowly pour in sugar and keep whipping. Add to the first mix. Bake on a greased silicone mat for 8 minutes.

Chocolate Mousse: Whip cream, refrigerate. Boil milk and combine with chocolate. Whip egg yolk and whole eggs. Heat sugar and water to 120°C, then whisk slowly with the eggs. Once cool, add it to the chocolate then finish with the whipped cream, mixing everything gently to keep the volume of the mousse.

To serve: Place the flourless sponge in a frame and pour the chocolate mousse on it, freeze. Once frozen, slice and serve with mint stracciatella ice cream.

Kaspar's Seafood Bar and Grill
at The Savoy in London

