

# Chocolate Salgado

## INGREDIENTS:

### *Crispy Caramelized White Chocolate:*

200g White Chocolate  
150g Pailleté Feuilletine  
100g Minced Macadamia  
50g Cashew Xerem  
4g Fleur de sel

### *Chocolate Mousse:*

160g Butter  
600g Milk Chocolate 35%  
30g Half Bitter Chocolate 53%  
100g Egg Yolk  
180g Egg White

### *Top Coat:*

20g Fleur de sel  
2g Cinnamon powder  
Olive oil

## DIRECTIONS:

1. Brown white chocolate in the oven at 212°F for 1 hour, stirring every 10 minutes, until chocolate develops a caramel color. Remove chocolate from the oven, sprinkle remaining ingredients on top. Cover with plastic wrap and store in the refrigerator until hard.
2. Melt butter in a pan over medium-low heat. Mix in chocolates until smooth. Add egg yolk. Beat egg whites in a separate dish then slowly mix in for an aerated texture.
3. Break up the crispy caramelized white chocolate and sprinkle a layer in the bottom of a serving dish. Cover with a layer of chocolate mousse. Repeat the process layer by layer. Cover and refrigerate for 4 hours.
4. Mix fleur de sel with cinnamon powder to create the top coat.
5. To serve, add a final layer of crispy caramelized white chocolate, a sprinkle of top coat, then top off with olive oil.



Pair with Tawny  
Port Wine from  
Royal Oporto.

Serves 12

Recipe provided by Hotel Unique, a member of Design Hotels

Skye Restaurant & Bar at  
Hotel Unique in Sao Paulo

