

Triple Chocolate Delice Berry and Portwine Compôte



This recipe makes enough for 8" (20cm) Torte Ring or you could use a loose bottom deep cake tin.

This recipe, as indicated in the title, makes a layered delice using 3 types of chocolate, but could also, if preferred be made using just one type of chocolate, just increase the amount.

INGREDIENTS

White Chocolate Mousse

150gm White Chocolate (Chopped or callets)
1 Sheet Leaf Gelatine (Soaked)
50ml cream
250ml Whipping or Double Cream (Lightly whipped to soft peaks)

Milk Chocolate Mousse

150g Milk Chocolate (Chopped or Callets)
1 Sheet Leaf Gelatine (Soaked)
25ml Liquid Glucose
25ml Water
250ml Whipping or Double Cream (lightly whipped to soft peaks)

Dark Chocolate Mousse

150g Dark Chocolate (Chopped or Callets)
1 Sheet Leaf Gelatine (Soaked)
25ml Liquid Glucose
25ml Water
250ml Whipping or Double Cream (lightly whipped to soft peaks)
1 Sheet Dark Chocolate Sponge ½" (1cm) thick

Berry and Portwine Compôte

Mixed Berries - Raspberries, Strawberries, Blackberries, Blueberries, Blackcurrants

Sugar to sweeten

Good Dash of Portwine

Simply bring ingredients to the boil, remove from heat and cool.

Method (For the Mousses)

1. Melt Milk and Dark Chocolate over double Bain marie (Do not allow bowl to touch water)
2. Heat water and Glucose together gently and add soaked gelatine
3. Add to melted chocolate
4. Allow to cool
5. Whip cream to soft peaks
6. Fold into chocolate (caution chocolate must not be hot!) Also do not over work the mixture
7. Same Method for the white chocolate mousse
8. Just dissolve the gelatine in the 50ml of cream

To Assemble

1. Using the torte ring or cake tin, cut the sponge to form the base, remove excess
2. Then starting with the dark chocolate mousse, layer inside the ring
3. Level off, then a layer with milk chocolate mousse
4. Finally repeat with white chocolate mousse.
5. Level off and place in fridge to set, preferably overnight

To Serve

1. Remove from ring using a palette knife dipped in hot water
2. Slice into portions
3. Present on a plate served with berry compôte and garnish