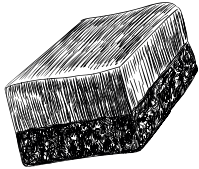


The Cellar

Relaxed Dining at Weston Hall

From Home

Afternoon Tea Chocolate Delice



Delice Ingredients

50g of egg yolks

25g of sugar

125ml of milk

125ml of double cream

175g of dark chocolate

75ml of whipping cream



Salted Toffee Sauce Ingredients

250g of caster sugar

125ml of water

125ml of double cream

60g of salted butter



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Afternoon Tea Chocolate Delice

Delice Method

Melt the chocolate in a bowl over a pan of simmering water. Cream the egg and sugar together in a large bowl.

In a pan, heat the double cream and the milk together and pour onto the egg mixture. Return to the heat and cook until thickened, or until the mixture coats the back of a spoon (80°C)

Whip 75g of whipping cream to soft peaks. Place the chocolate into a blender and blitz, slowly add the warm custard mix until all is incorporated and smooth. Pour the mix into a clean bowl. Allow to cool slightly before folding in the whipped cream. Pour into your desired moulds or cups half way up.

Make a well in the middle of each delice fill with a ball of salted caramel. Fill the moulds the rest of the way up with the delice mixture and leave to set in the fridge.

Salted Toffee Sauce

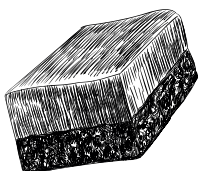


Method

For the caramel, place the sugar and water in a pan over a medium high heat. Bring to a gentle boil without stirring and once the mixture turns a deep golden brown add the butter. Stir to combine - be careful: the caramel will spit from the pan.

Reduce the heat, add the cream and mix well.

Remove from the heat and chill.



Then serve.