

Miele

French Earl Grey chocolate torte with honeycomb and orange

By Miele

1 hour 30 minutes

Preparation time

8 hours

Cooking time

10 servings

Serves



INGREDIENTS

Honeycomb

165 g caster sugar
40 g honey
40 g liquid glucose
2 tsp bi-carb soda

Chocolate torte

300 g thickened cream, 35% fat
5 g French Earl Grey tea leaves
550 g dark chocolate, 64% cocoa
6 egg yolks
60 g caster sugar
20 g cacao nibs, plus extra to scatter
2 g Murray River Sea Salt

Dehydrated orange

1 orange, sliced 5 mm thick
60 g pure icing sugar

METHOD

Honeycomb

1. Place sugar, honey, glucose and 50 ml water in a heavy based pot on medium heat, induction setting 6, until sugar dissolves.
2. Increase heat to high, induction setting 8 and bring to the boil, swirling the pot occasionally. Brush down the sides of the pot with a wet pastry brush to prevent crystals from forming. Cook for 6-7 minutes until the mixture reaches 150°C on a sugar thermometer, or until it turns a light caramel colour.
3. Line a multi-purpose tray and the base and sides of a 20 cm square cake tin with baking paper.
4. Remove from the heat, add bi-carb soda and shake the pot to disperse soda quickly and evenly. The mixture will foam quickly.
Pour immediately into the lined tray, spread quickly with a heat proof spatula and set aside to cool completely for an hour.
5. Once cooled, break into 3 cm – 5 cm shards and store in an airtight container until required.

Chocolate torte

1. Place cream and tea leaves into a saucepan and heat on low heat, induction setting 1, for 30 minutes to infuse.
2. Place chocolate in a bowl of a food processor, pulse chocolate until ground into small pieces.
3. After 30 minutes, increase heat to medium, induction setting 6, until the cream comes to the simmer or reaches 80°C. Strain cream through a fine sieve into a jug, discarding tea leaves.
4. Whisk together egg yolks and sugar in a heat proof bowl until pale. Add a small amount of the hot cream into the egg mixture and whisk to combine. Whisk in the remaining cream and return the mixture to a clean saucepan. Cook while stirring on medium heat, induction setting 5, until custard thickens and reaches 80°C, or coats the back of a spoon.
5. Pour custard over dark chocolate and blend in food processor until it forms a smooth, shiny puree.
6. Remove from bowl and fold through cacao nibs and sea salt.
7. Spoon mixture into the 20 cm lined cake tin, smooth with a knife.
8. Press honeycomb shards into the top of the torte until covered. Scatter over extra cacao nibs and a pinch of sea salt.
9. Cover torte, place in airtight container and refrigerate overnight.

Dehydrated oranges

1. Place sliced oranges on a baking paper lined baking tray. Sift icing sugar over the tops of each orange slice.
2. Dehydrate in a pre-heated Gourmet Warming Drawer on Food setting 5 (approximately 85°C) for 8 hours until crisp.

To serve

1. To serve, use a hot knife to cut torte into approximately 3 cm x 5 cm bars.
2. Garnish with orange shards and remaining honeycomb.

Notes

- Chocolate torte will keep refrigerated in an airtight container for up to 2 days.
- Honeycomb will keep in an airtight container stored at room temperature for up to a month.
- Dehydrated orange will keep in an airtight container stored at room temperature for up to a month.
- Cacao nibs can be purchased from gourmet food stores.

