

**Miele**

# Chocolate terrine, nougat, chocolate mayo, caramelia rocks

By Kate Fay

**12 hours**

**1 hour, 10 minutes**

**10**

Serves



## INGREDIENTS

### Chocolate Terrine

200 g Valrhona Manjari  
100 g butter, chopped  
4 egg yolks  
1 teaspoon vanilla paste  
110 g caster sugar  
2 teaspoons cocoa powder  
2 tablespoons almond meal  
2 egg whites  
Pinch of salt

### Chocolate Mayo

3 egg yolks  
50 g caster sugar  
100 g Valrhona Caraibe chocolate  
50 ml cream  
25 ml almond oil

### Caramelia Rocks

200 g Valrhona Caramelia chocolate  
30 g maltodextrin powder

### Sweet & Salty Almonds

250 g whole lightly  
Roasted almonds  
125 g caster sugar  
50 g water  
1 teaspoon salt grains

### Nougatine Tuille

300 g caster sugar  
300 g liquid glucose  
220 g softened  
unsalted butter  
300 g roasted flaked almonds

### To Serve

Almond ice-cream  
Nougat slices

## METHOD

### Chocolate Terrine

1. Line a 20 cm terrine mould with baking paper.
2. Melt chocolate and butter in a saucepan on low heat, Induction setting 1.
3. Whisk egg yolks, vanilla paste and 70 g caster sugar in a mixer until they are thick and pale.
4. Sift cocoa into a small bowl and combine with almond meal, breaking up any lumps.
5. In a separate bowl, whisk egg whites and salt until soft peaks form, add in the remaining caster sugar and whisk until all sugar is dissolved.
6. Fold melted chocolate and butter mixture into the egg yolk sabayon and then quickly stir in the cocoa and almond meal.
7. Fold in the meringue with a metal spoon and spoon into the prepared terrine mould. Cover with greased foil.
8. Place terrine mould in the Steam Oven and Steam at 90°C for 30 minutes.
9. Remove from the Steam Oven and allow to cool before placing in the refrigerator overnight.

### Chocolate Mayo

1. Blend yolks and sugar in a food processor until light and fluffy.
2. Melt chocolate and cream together on low heat, Induction setting 2. Pour mixture onto the egg yolks with the motor running. Then emulsify in the almond oil.
3. You may want to add a small amount of hot water to achieve the right consistency. Keep in warm place until ready to use.

### Sweet & Salty Almonds

1. Line a baking tray with baking paper.
2. In a pan on medium-high heat, Induction setting 7, cook the sugar and water until it reaches 115°C. Add the almonds and salt to the cooked sugar.
3. Spread the almonds onto the baking paper and leave to cool.

### Caramelia Rocks

1. Melt the chocolate and butter in a saucepan on low heat, Induction setting 1.
2. Take off the heat and add malto powder and stir together with a whisk until mixture starts to clump.
3. Place small amounts in random rock like shapes on a baking tray lined with baking paper.
4. Place in oven on Fan Plus at 150°C and bake until a light brown caramel colour.

### Nougatine Tuille

1. Line a baking tray with baking paper.
2. In a saucepan, make a dry caramel with the sugar and glucose on medium heat, Induction setting 5.
3. Gradually stir in butter and almonds and then pour out onto baking paper.
4. Working quickly, place another piece of baking paper on top of the mixture and roll out thinly. Place in the oven on Fan Plus at 170°C and cook for 6 minutes.
5. Remove from the oven and roll again thinly, then place back in oven for a further 10 minutes.

### To Serve

1. Swipe plate with chocolate mayo, place terrine on top, resting on the tuille. Scatter with salty sweet almonds and caramelia rocks. Serve with almond ice-cream and nougat slices.