Luck of the Chocolate

Yield: 20 portions

Metric	American	Ingredients

Baileys Crème

Recipe calculated for 5.3oz/150g of *Baileys Crème* for each 7”/17.8cm ring.

250g	8.8oz	Heavy Cream
1pc	1pc	**Frutta Prima Stylized Tahitian Vanilla Beans (590102)**
60g	2.1oz	Egg Yolks
60g	2.1oz	Baileys Original Irish Cream
50g	1.7oz	Sugar
2g	0.1oz	**Pastry Ideale Sheet Gelatin Gold (018040)**
170g	6oz	Whipping Cream

Bloom gelatin in ice water. Scrape vanilla bean and add the seed scrapings into the sugar. Heat half of the sugar with the heavy cream and Baileys Irish Cream and whisk the other half of the sugar into the yolks. Temper in the yolks and bring mixture to 185˚F/85˚C. Add gelatin and then strain and place over an ice bath to cool. Whip the whipping cream to soft peaks and then fold into the vanilla anglaise. Pipe into a small acetate tube and freeze.

Coffee Chocolate Mousse

170g	6oz	Heavy Cream
170g	6oz	Milk
120g	4.2oz	Egg Yolks
8g	0.3oz	**Pastry Ideale Sheet Gelatin Gold (018040)**
350g	12.3oz	**Des Alpes Topaz Swiss Milk Couverture Coins (500008)**
65g	2.3oz	**Des Alpes Garnet 63% Dark Couverture Coins (500009)**
520g	18.3oz	Heavy Cream
30g	1oz	**Wolfberger Coffee Extract (539001)**

Heat milk and heavy cream, temper in the yolk and bring mixture to 185˚F/85˚C, add gelatin and strain. Pour anglaise over chocolate and combine using an immersion blender. Whip the second increment of cream and coffee extract to soft peaks. Fold anglaise and whipped cream together. Pipe into a large acetate tube then insert the frozen *Baileys Crème* inside. Freeze until assembly.

White Coffee Sponge

200g	7oz	**N.U.T. Almond Flour (204162)**
200g	7oz	Confectioners Sugar
50g	1.8oz	Cake Flour
120g	4.2oz	Milk
120g	4.2oz	Heavy Cream
60g	2.1oz	Ground Coffee Beans
185g	6.5oz	Egg Whites
3g	0.1oz	Dry Egg Whites
80g	2.8oz	Sugar
2g	0.1oz	Salt

Place heavy cream and milk together with the ground coffee beans and make a cold infusion. Strain infusion and weigh mixture to 4.2oz/120g. Form a paste with the coffee infusion almond flour, confectioners’ sugar, and cake flour. Whip egg whites, dry egg whites, and sugar to soft peaks. Fold everything together and bake at 360˚F /182˚C. Cut into desired rectangles for assembly.

Espresso Meringue Spheres

230g	8oz	Egg Whites
200g	7oz	Sugar
40g	1.4oz	**Wolfberger Coffee Extract (539001)**
As Needed	As Needed	Ground Espresso Beans

Whip egg whites to a foam then slowly add in the sugar. Once meringue is whipped to stiff peaks add in the coffee extract. Place meringue into a piping bag and pipe small spheres onto parchment. Sprinkle ground espresso over the piped meringue and place into the oven at 180˚F/82˚C for 1 hour.

Mint Frost

80g	2.8oz	**Des Alpes Opal White Couverture Coins (500006)**
50g	1.8oz	**Des Alpes Pearl Pure Cocoa Butter Coins (500046)**
300g	10.6oz	Water
100g	3.5oz	Heavy Cream
30g	1.1oz	Sugar
14g	0.5oz	**Frutta Prima Peppermint Extract (011011)**
As Needed	As Needed	**Pastry Ideale Powder Color Green (586031)**

Melt the white couverture and cocoa butter together. Place the water, heavy cream, peppermint extract, green powder color and sugar in a sauce pot and bring to a boil. Pour over the melted couverture and cocoa butter and place into a Paco Jet container. Freeze overnight and then process in the Paco Jet the following day.

Chocolate Noodles

As Needed	As Needed	**Orchid 58% Trudelia Bittersweet Couverture Coins (540058)**
As Needed	As Needed	Ice Cold Water
As Needed	As Needed	**Pastry Ideale Luster Powder Color Gold (586035)**

Temper couverture, and place into a piping bag. Fill a deep container with ice cold water, but do not have ice cubes in the container. Stir the water using a utensil and then right after stirring pipe the chocolate directly over top of the spinning water. Remove the chocolate noodles from the container using a strainer. Place the chocolate noodles onto a half sheet pan covered with paper towels to soak up the extra water. Once chocolate is dry, dust with the gold luster powder using a paint brush.

Assembly

As Needed	As Needed	**Arte Piatto Transfer Sheet Clear - Full Size (226209)**
As Needed	As Needed	**Arte Piatto Dark Chocolate Sauce (505040)**

To Create Acetate Tubes:
Create three small tubes and three large tubes using the clear transfer sheets. Once desired tube size is achieved tape the roll to ensure the tube's size doesn't change. Wrap one end of the tubes with plastic wrap to prevent leaking on being filled. Place small tubes into a tall glass container.

Plating Dessert:
Brush chocolate sauce on plate, place *White Coffee Sponge* and cut tubes of *Chocolate Coffee Mousse* on top of sponge. Spoon the *Mint Frost* into decorative piles, garnish with *Espresso Meringue Spheres* and *Chocolate Noodles*.