

CHOCOLATE ERUPTIONS

Freezing time: 9 hours

Preparation time: 1 hour

Cooking time: 25-30 minutes

Use: 1 medium-sized bowl, 1 baking tray small enough to fit into your freezer and 4 metal cake rings 65mm (2½ in) in diameter.

Serves: 4

SAUCE

40g (1½ oz) milk chocolate, preferably 34% cocoa solids, broken into pieces

50ml (2fl oz) double cream

1 tablespoon water

10g (½ oz) unsalted butter

PIE

melted butter for greasing

115g (4oz) dark chocolate, minimum 60% cocoa solids, broken into pieces

50g (2oz) unsalted butter

100g (3½ oz) caster sugar

2 large eggs, separated, and at room temperature

40g (1½ oz) rice flour

40g (1½ oz) ground almonds

Melt all the ingredients for the sauce in a saucepan over a low heat.

Pour into a freezerproof dish so that the mixture is about 15mm (1in) deep. Freeze for about 6 hours or until solid.

Brush a baking tray and the cake rings with the melted butter.

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water.

Whisk together the butter and sugar until thick and creamy, then add the egg yolks, whisking them into the mixture.

Fold in the rice flour and the almonds, then mix in the melted chocolate. Whisk the egg whites until stiff peaks form and fold them gently into the mixture.

Place the rings on the baking sheet and use a spoon to fill them a quarter full with the pie mixture.

Remove the frozen sauce from the freezer. Using a mini metal cutter, cut rounds 25mm (1in) in diameter from the frozen sauce and place in the centre of each ring. Cover with the pie mixture to the rim of the ring and then level off with a palette knife. Freeze for at least 3 hours.

Preheat the oven to 180°C/350°F/gas mark 4. Remove the baking tray from the freezer and put straight in the oven. Bake for 25-30 minutes.

Leave the tray to cool for 5 minutes before scraping the excess off the rings. Turn the pies on their sides and gently push the rings off at the base.

Serve warm on individual plates.

HINT: Serve with icing sugar, fresh orange segments or crème fraîche.

Plan in advance and you could serve these with a dusting of pulverised, crystallised orange peel. You'll find the recipe on page 181.



kai collective

Supporting Kinshard Family Services. [Click here](#)



RayWhite

Two Dedicated
Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:



All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment
Loyalty & Gift Card

\$1,000 as a personal
thank you from us.

It's on the house!



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database. Like

Email: jas.sergeant@raywhite.com Phone: 021 184 2626