The Blackboard

CHOCOLATE

SOUP

Preparation time: 30 minutes Chilling time: 2 hours Use: an electric whisk Serves: 6

725ml (11/4 pints) milk

250ml (9fl oz) double cream

500g (18oz) dark chocolate, minimum 60% cocoa solids, coarsely chopped

50g (2oz) caster sugar

1 tablespoon water

8 large egg yolks

200ml (7fl oz) whipping cream

6 tablespoons skinned hazelnuts

rind of 1 orange, finely grated

6 teaspoons Grand Marnier

Bring the milk and double cream to the boil and add the chocolate. Set aside.

Heat the sugar with the water to make a syrup. When the sugar has melted, bring to the boil and boil for 1 minute. Start to whisk the egg yolks, then gradually pour the syrup over the yolks, whisking continuously.

Once the sugar has been incorporated, continue to whisk until the mixture is cold. The mixture will double in volume. Whip the cream and fold it in.

Mix the egg mixture with the chocolate sauce. Distribute the mixture between the individual bowls.

Preheat the oven to 200°C/400°F/gas mark 6.

Toast the hazelnuts on a tray in the oven. Watch them carefully after about 7 minutes as they burn easily.

Chill the soup for at least 2 hours.

Coarsely chop the hazelnuts and then sprinkle the hazelnuts and the grated orange zest over the soup and drizzle sparingly with Grand Marnier before serving as a starter.







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

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