

TAILLEVENT

TERRINE

Preparation time: 20 minutes
Freezing time: overnight
Use: 450g (1lb) loaf tin

225g (8oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces

100g (3½ oz) icing sugar

175g (6oz) softened unsalted butter

5 large eggs, separated

75g (3oz) cocoa powder

salt

185ml (6½ fl oz) whipping cream

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

Stir in the icing sugar, then the butter. Whisk in the egg yolks and the cocoa. Add a pinch of salt. Whisk the egg whites until soft peaks form. Whip the cream until thick, then fold in the egg whites and the cream into the mixture, ensuring they are well incorporated.

Sprinkle water inside the loaf tin, line with clingfilm, pour the mixture into the tin and freeze overnight. Remove from the freezer for about 15 minutes before slicing into slabs and serving with the Mint Crème Anglaise on page 61.



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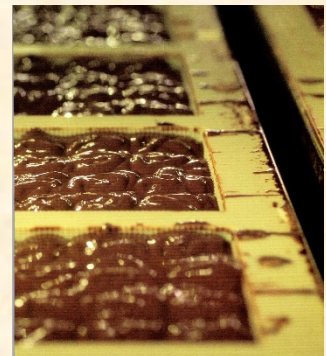
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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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