



Terrine Of Chocolate With Crispy Fried Mango Cannelloni & Orange Compote

INGREDIENTS

75g dark chocolate, melted
6 egg yolks
125g custard sugar
50g honey
140g butter
80g cocoa powder
220g double cream
2 ripe mangoes, cut into
small cubes

100g pastry cream
12pcs spring roll skins, 5" square
Cooking oil (for deep frying)
3 oranges, juiced
100g sugar
1 clove
1 cinnamon stick
Mint leaves (for garnishing)

METHOD

1. Mix melted dark chocolate, egg yolks, custard sugar and honey together.
2. Cream butter separately and add in cocoa powder. Then stir into the mixture and set aside.
3. Whip double cream until firm and fold into the above mixture.
4. Brush butter all over the side of a terrine mould and lay with cling film. Pour the mixture into the terrine mould and keep it refrigerated overnight.
5. Un-mould the chocolate terrine, cut into ready-to-serve pieces and set aside.
6. To make the crispy fried mango cannelloni, mix the mango cubes and pastry cream together.
7. Place one tablespoon of the mango mixture on each spring roll skin.
8. Wrap into 'spring roll' shapes and deep-fry till golden brown. Set aside.
9. To make orange compote, add sugar, clove and cinnamon stick to the juice of three oranges. Boil and then set aside.
10. To serve, place a piece of chocolate terrine on the plate, together with the fried mango cannelloni and the orange compote. Garnish with mint leaves.

RECIPE COURTESY OF FOSTRE.