

Christmas Menu – Dessert by Stefan Pauly

Chocolate Mousse with Apple & Rosemary Compote, Sour Cream and Walnut Crispy Biscuit

For 6 People

Time saving-tip: This dessert can be prepared 1 day in advance and the biscuits can be prepared 2 days beforehand. If you are making everything on the same day, please take into account, that the mousse should be left to cool in the fridge for at least 6 hours and the biscuit dough needs to cool in the fridge for 2 hours.

Part 1 – Apple & Rosemary Compote

Ingredients

2 medium Boskoop Apples (or other cooking apples)

2x 20 g Sugar

100 ml Apple juice

2 cl Calvados

2 g Pectin (i.e. Dr Oetker Gelatine sachet (powder))

½ Teaspoon fresh Rosemary, finely chopped (or as needed to taste needed, be careful rosemary is quite strong!)

Preparation

Peel the apples and dice finely. Put a frying pan on medium heat and pour in 20g of sugar, let it caramelize slowly until a light brown colour (always stay next to it as it gets really hot). Add the Calvados and then the apple juice.

Mix the other 20 g of sugar with the pectin and stir into the boiling caramelized mixture. Add the diced apples and let them cook gently, they should still be in pieces and not puree.

Take the frying pan off the heat and add the very finely chopped fresh rosemary (you don't want to chew on big chunks of rosemary!!) Let it all cool down and fill into your chosen glasses.

Tip: If you are unsure how strong the rosemary is going to taste, then to be on the safe side, just add the given amount and not more. The rosemary flavour will develop and become a little stronger.

Part 2 – Chocolate Mousse

Ingredients

55 g Couverture Chocolate (normally milk) (40%)
35 g Couverture Chocolate (normally dark) (70%)
80 g Single Cream
2 Egg Whites
15 g Sugar
1 Pinch of Salt

Preparation

Finely chop all of the chocolate. Gently boil the single cream, pour over the chopped chocolate and stir with a spoon until smooth.

Whisk the egg whites, sugar and salt until they are a creamy texture. Then carefully fold half the egg white mixture into the chocolate. Repeat this again until all the egg white has been folded in.

Gently spoon the chocolate mousse onto the apple filling.
The dessert should be cooled for at least 6 hours before eating!

Part 3 – Walnut Crispy Biscuits

Time saving-tip: The biscuits can be prepared 2 days in advance and kept in a metal biscuit tin (not a Tupperware because they will then go soft).

Ingredients

25 g Sugar
15 g Milk
15 g melted Butter
20 g Walnuts, finely ground
5 g Plain Flour
1 Pinch of Salt

Preparation

Mix all ingredients together and put in the fridge for ca. 2 hours to cool.

Heat the oven to 180°C. Using a teaspoon, portion out hazelnut sized balls onto a lined baking tray, making sure they are not too close together because they spread when baking.

Bake for ca. 8 minutes or until golden brown around the edges.

Take out of the oven and let them cool for ca. 1 minute. The curved form is obtained by gently placing the slightly cooled down, yet still warm biscuits, over a rolling pin. Only take off when they have completely cooled down.

Part 4 – Sour Cream Whirls

Ingredients

100 g Soured Cream
50 g Single Cream
5 g Stabilizer for Whipped Cream (or icing sugar)
20 g Icing Sugar

Preparation

Whisk the single cream until stiff.
Mix together the icing sugar and the stabilizer for whipped cream and fold into the sour cream. Gently fold the whipped single cream into the sour cream mixture.

Put the mixture into a piping bag with a star nozzle and pipe small whirls onto the cold chocolate mousse.

Decorate each dessert with a walnut crispy biscuit (see the picture and QR Code on the next page)



Video

KÜCHENSCHMIDE

