



CACAO FRUIT & DARK CHOCOLATE DESSERT

by Dira ambassador Anton Emonds

INGREDIENTS

TIME: 2H

SERVES: 10

Dark Chocolate Whipped
Ganache

500gr whipping cream
(40% fat)

80gr glucose
150gr dark chocolate
(60% cocoa)

Cacao Fruit Insert

175gr Dira cacao fruit puree
25gr sugar
5gr gelatin
200gr whipping cream

PREPARATION METHOD

Dark Chocolate Whipped Ganache

Heat 250gr whipping cream with the glucose to a boil. Pour over the dark chocolate and blend until smooth. Add the remaining cold cream and blend again. Refrigerate for at least 12 hours.

Cacao Fruit Insert

Heat the cacao fruit puree and sugar to 60°C. Add bloomed gelatin and mix until smooth. Whip the cream to soft peaks, then fold into the cacao fruit mixture. Pipe into a long silicone mold and freeze.

Dark Chocolate Coating

300gr dark chocolate
100gr cocoa butter

Finishing & Decoration

cocoa powder

PREPARATION METHOD

Dark Chocolate Coating

Melt the dark chocolate and cocoa butter together and mix until smooth.

Use at 30-35°C.

Assembly & Decoration

Whip the dark chocolate ganache until light and airy.

Pipe onto plastic wrap and place a frozen cacao fruit insert in the center.

Fold the plastic wrap tightly around the ganache and shape it into a cacao pod. Freeze until firm. Remove the plastic wrap and dip into the dark chocolate coating. Dust with cocoa powder, place on a serving plate, and finish with cocoa powder around the dessert.



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