



BRETON SHORTBREAD, HAZELNUT SLICES & CHOCOLATE QUENELLE

FROM RÉGIS JOUBERT,
THE CHOCOLATS DU CŒUR



 Serves 8

 1 hour

 12 minutes



Shortbread

- 1 In an electric mixer equipped with a blade, mix all the ingredients, with the butter at room temperature, at a low speed for 3 -4 minutes.
- 2 With a rolling pin, roll out the dough to a thickness of 4 mm.
- 3 Cut rectangles of 11 cm by 2 cm.
- 4 Place on a baking sheet and bake at 160 °C for about 12 minutes, leave to cool and set aside.

Chocolate mousse

- 1 Take the cold cream, whip with a mixer until foamy and set aside in the refrigerator.
- 2 Meanwhile, put the chocolate in a bain-marie to melt.
- 3 Put the sugar in a saucepan with a little water and cook at 117 °C.
- 4 Put the egg yolks in the mixer bowl, pour the hot sugar into the bowl in a small stream and whisk like a sabayon.
- 5 Gently mix the cream and the sabayon.

6 Pour this mixture over the chocolate, taking care to mix well, a little like mayonnaise.

7 Pour the chocolate mousse into a plastic container and place in the fridge.

Assembly

- 1 Slightly warm some of the fair trade Chocolat du Cœur spread in the microwave and arrange on a plate, top with a piece of shortbread.
- 2 Using a rolling pin, break up the milk chocolate hazelnuts into large, generous chunks.
- 3 Fill a container with hot water, dip a spoon and make a nice chocolate mousse quenelle and place it on the shortbread. Repeat the step three times.
- 4 Put some spread in a piping bag and decorate the chocolate quenelles, add some shortbread vertically and serve.

For the shortbread

- › 200 g soft butter
- › 80 g granulated sugar
- › 60 g (a bag of) fair trade cocoa powder "Chocolats du Cœur"
- › 2 g mulled wine spices
- › 240 g flour

For the chocolate mousse

- › 500 g fresh cream (35%)
- › 60 g egg yolks
- › 80 g sugar
- › 160 g fair trade dark chocolate (70%) "Chocolats du Cœur"

For the decoration

- › A jar of fair trade "Chocolats du Cœur" spread
- › A jar of hazelnuts coated in fair trade milk chocolate "Chocolats du Cœur"