



# Michel's Kitchen

## Chocolate St Emilion (served here with orange cream)

Serves: 4 ramekins (8.5cms)



### Ingredients

- 135 grams of dark chocolate
- 3 eggs (with yolk and white separated)
- 25 grams of butter
- 12 Amaretto biscuits
- 4 splashes of brandy/cognac
- 150 mls of double cream
- Seeds from half a vanilla pod split lengthways
- 50 grams icing sugar to sweeten cream

### Method

Place the Amaretto biscuits into the ramekins (3 macaroons per ramekin). Add 1 splash of brandy to each ramekin.

Melt the chocolate with butter over a Bain Marie. When the chocolate is melted and luke-warm, add the egg yolks and mix gently until well blended. Whisk the egg white until firm enough to stand in peaks. Gradually fold the egg white gently into the chocolate mixture. It is important to take care that the egg white is not over mixed with the chocolate otherwise the mixture will lose its body and will not be firm when set.

Pour the chocolate mixture into the 4 ramekins and leave to set in the fridge.

Whip the cream, icing sugar and vanilla seeds together until firm. Then before serving, spray some of the vanilla cream over the ramekins

The top of the dish can be garnished with a physalis and mint leaf or any single fruit of your choice.

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