

DOUBLE CHOCOLATE
ORANGE MOUSEE

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c°

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

DOUBLE CHOCOLATE ORANGE MOUSEE

Chef Gary Parsons

Ingredients for chocolate sponge

SERVES 6

DB228 Flora Plant-based Unsalted Butter 200g	50g
IN161 Framptons Free Range Liquid Whole Egg 1kg	83g
Cocoa powder	
Milk	
Self raising flour	
Baking powder	
Golden caster sugar	

Ingredients for chocolate mousee

IN247 Flora Plant-based Cream 1ltr	150ml
CH618 Noalya Chocolate Madagascar 70% 3kg	118g
IN016 Dorset Sea Salt Flakes 1kg	5 tsp
CP308 Northumberland Heather Honey 340g	10g
Milk	95ml

Ingredients for orange crème anglaise

IN163 Framptons Free Range Liquid Egg Yolk 1kg	90g
Oranges	2 oranges
Orange juice	200ml
Double cream	200ml
Whole milk	100ml
Caster sugar	70g

Ingredients for candied orange peel

Orange	2 oranges
Caster sugar	150g

Ingredients for chantilly cream

IN247 Flora Plant-based Cream 1ltr	200ml
Icing sugar	2 tbsp
Vanilla extract	5 tsp



DOUBLE CHOCOLATE ORANGE MOUSEE
with Noalya Chocolate's blend of Madagascar 70% Dark Chocolate

Method for the dehydrated orange slices

1. Thinly slice the Orange into 2mm-thick rounds. Arrange the Orange slices over a baking tray lined with baking parchment so they are in a single layer.
2. Heat the oven to 90 degrees and bake for 2 hours until firm and dry, turning the trays around halfway through. Check after 1 hour 15 minutes, removing any orange slices that are drying out too quickly, then continue to cook the rest.

Method for the chocolate sponge

1. Preheat the oven to 160 degrees. Grease one 20cm/8inch deep sandwich tin and line the base with baking paper.
2. Put the cocoa powder and boiling water in a large bowl and mix well to make a paste. Allow to sit for 1 to 2 minutes to cool slightly. Add all the remaining cake ingredients and beat using an electric mixer until thoroughly combined.
4. Pour into the lined tin and bake for 25 to 30 minutes, or until well risen and shrinking away from the sides of the tin. Once baked, remove the cake from the oven and allow to cool for 10 minutes. Remove the cake from the tin and place on a wire rack to cool completely.

Method for the chocolate mousee

1. Bring the milk and honey to a simmer, add the dark Noalya Chocolate drops in a bowl, pour the milk over the chocolate, let it sit for 2 minutes. Use a hand blender to blend until smooth. Whip the Flora plant based cream to a medium stiff peaks. Fold the cream in 3 parts into the chocolate. Once fully mixed together put the mousee into a piping bag and set aside to chill.

Method for the orange crème anglaise

1. Zest and juice the oranges. Place the zest, orange juice, cream and milk into a mixing bowl. Put the mixture into a thermomix and heat for 5 minutes at 90°C/speed 1.
2. Pour the mixture into a separate container and let it infuse at room temperature for about ten minutes to allow the flavours to develop. Strain the steeped liquid through a fine-mesh strainer and then back into the clean mixing bowl to remove the zest and any pulp.

3. Add the egg yolks and sugar to the orange mixture in the mixing bowl. Cook for 7 minutes at 80°C/speed 4. If the cream appears lumpy, blend for 5 sec/speed 5 and then leave to cool down.

Method for the chantilly cream

Whip the flora cream, icing sugar and vanilla together in a bowl using a electric whisk until the mixture forms soft peaks.

Method for the candied orange peel

1. Cut the Orange into 8 wedges, then cut out the flesh, leaving about 5mm thickness of peel and pith. Cut each wedge into 3 to 4 strips.
2. Put the peel in a pan and cover with cold water. Bring to the boil, then simmer for 5 minutes. Drain and return to the pan and re-cover with fresh water and then bring to the boil and simmer for 30 minutes.
3. Set a sieve over a bowl and drain the peel, reserving the cooking water. Add 100g sugar to each 100ml water you have. Pour into a pan and gently heat, stirring to dissolve the sugar. Add the peel and simmer for 30 minutes until the peel is translucent and soft. Leave to cool in the syrup, then remove with a slotted spoon and arrange in 1 layer on a wire rack set over a baking sheet and then place in the oven at the lowest setting for 30 minutes to dry.
4. Sprinkle a layer of sugar over a sheet of baking parchment. Toss the strips of peel in the sugar, a few at a time, then spread out and leave for 1 hour or so to air-dry.

The build

Start with ripping pieces of sponge into chunks, arrange on the bottom of the dish, then pipe some of the chocolate mousse, drizzle the orange creme around, spoon some of the Harvey & Brockless Kitchen dark chocolate sauce. Repeat two more times. Then finish with a dollop of Flora plant based cream and the candied orange peel and the dehydrated orange slice.

Plant-based Flora Double Cream

Flora Plant-Based Cream is the perfect ingredient to use in your cooking to reduce allergens, as it contains no allergens but still delivers the taste and texture of dairy double cream.

Plant-based Flora Unsalted Butter

Flora wanted to make a product like butter, but better, so they created a delicious dairy-free alternative that has the same creamy, rich loveliness, is made from natural ingredients, and is more sustainable but with no compromise on flavour.

Noalya Chocolate Madagascar 70% Dark Chocolate

Noaly's blend of cocoa beans from their Madagascar plantation has fruity notes of plum and blackberry with final hints of licorice and pink pepper.

Framptons Free Range Liquid Egg

Framptons Free range liquid egg is the perfect addition to a busy kitchen with a range that includes - egg yolk, egg whites and whole egg liquids. Great quality and meeting the welfare standards.

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.