

Chilli Chocolate Mille Fueille

Ryan Mollentze

Served with caramelized orange candied chillies and chilli chocolate ganache

Reciepes:

Chilli Chocolate Mille Fueille:

-75g dark chocolate

-half cup of cream

-teaspoon dehydrated jalapeno red pepper mash

-puff pastry

-50g castor sugar

Method:

1. Whisk cream to stiff peak stage
2. Temper dark chocolate
3. Fold chocolate into cream to form a mousse
4. Add dehydrated red jalapeno mash to mousse to taste
5. Fill piping bag and set in fridge
6. Roll out puff pastry nice and thin and place on grease proof paper on baking tray and sprinkle with sugar
7. Bake at 180°C for 5-8mins until has risen and sugar has begun to caramelize but not completely cooked.
8. Take out of oven and place another sheet of grease proof paper on top of pastry and flatten with another tray then cut 3 rectangles 4cm by 8cm before returning to the oven to continue to blind bake until fully cooked and is a nice golden brown colour and sugar has caramelised, approximately another 7mins.
9. Once pastry has baked and mousse has set pipe a layer of mouse onto each rectangle of puff pastry and layer one on top of the other.

Chocolate chilli ganache:

-50g dark chocolate

-20ml cream

-teaspoon dehydrated red jalapeno mash

Method:

1. Over Bain Marie temper chocolate
2. Once melted and cream and stir in until all the cream is incorporated and is of a nice thick consistency
3. Once again add dehydrated red jalapeno mash to taste

Caramelised orange:

-2 Thin orange slices

-1 table spoon treacle sugar

Method:

1. In a hot pan add sugar to start melting
2. Fry orange in sugar on each side until caramelised

Candied Chillies:

- 1 Red chilli
- 30g castor sugar
- 30g cold water

Method:

1. Slice chilli finely
2. In a sauce pan bring water and sugar to a boil
3. Boil until sting stage 109°C as sugar syrup begins to change colour
4. Add sliced chilli and turn off heat let the chillies candy in the sugar syrup 2-3min before removing and placing on silicon paper to cool

Caramel chilli garnish

- 1 Dried red chilli (finely chopped)
- 100g Castor sugar
- 20ml Water

Method:

1. In a saucepan bring water and sugar to full rolling boil
2. Boil until all sugar has dissolved and has begun to thicken and form caramel
3. While hot pour onto silicon paper and spread as thinly as possible
4. Sprinkle chopped chilli over sugar and allow to set
5. Once caramel has set and is hard break into shards and use as garnish

