



Dark Chocolate Delice

Ingredients

160g	Caster sugar
120ml	Water
2	Egg
4 (80g)	Egg yolks
440g	Dark chocolate
500ml	Lightly whipped cream

Method

Melt the chocolate & keep warm.

Make a sabayon over a pan of simmering water with the eggs, yolks, sugar & water.

When the sabayon & the chocolate are of similar temperature, fold the chocolate into the sabayon.

Fold in the lightly whipped cream.

Transfer to chilled metal rings, leaving room for the chocolate jelly, and refrigerate.

Top with the chocolate jelly and refrigerate.

