



# CHOCOLATE HEART WITH CHESTNUTS AND CRANBERRIES

QimiQ **BENEFITS**



easy



## INGREDIENTS FOR 4 PORTIONS

### FOR THE CARDAMOM HEMP DUMPLINGS

**80 g** Almond semolina, roasted  
**110 g** Cake flour  
**85 g** Brown sugar  
**0.5 g** Salt  
**2 g** Cardamom, ground  
**70 g** Hemp seeds  
**100 g** Butter, softened

### FOR THE TOINORI CHOCOLATE MOUSSE

**150 g** QimiQ Whip Pastry Cream  
**50** Pasteurized egg yolks  
**162.5 g** Dark Toinori 70 % Chocolate  
**125 g** Pasteurized egg white  
**40 g** Sugar  
**1.5** Gelatine sheets

### FOR THE CHESTNUT MOUSSE

**100 g** QimiQ Whip Pastry Cream  
**15 g** Sugar  
**150 g** chestnut puree  
**10 ml** Rum  
**1 g** Vanilla sugar

### FOR THE CRANBERRY JELLY

**250 ml** Cranberry juice  
**125 g** Cranberry jam  
**3.5 g** Agar agar

### FOR THE CRANBERRY RAGOUT

**200 g** Cranberry jam  
**40 g** Dried cranberries, chopped  
**2.5 g** Pectin NH  
**75 ml** Red wine  
**1.5 g** Corn Starch  
**30 g** Roasted hazelnuts, coarse

### FOR THE CHOCOLATE SPONGE BASE

**150** Egg yolk(s)  
**275 g** Dark Chocolate, melted  
**150 g** Butter, liquid  
**50 g** Cake flour  
**150 g** Egg white(s)  
**150 g** Granulated sugar

### FOR THE VANILLA ESPUMA

**250 g** QimiQ Whip Dessert Cream Vanilla  
**200 g** QimiQ Cream Base

<b>100 ml</b>	Whole milk 3,6%
<b>35 g</b>	Butter, liquid
<b>65 g</b>	Granulated sugar
<b>60</b>	Egg yolk(s)
<b>SERVING</b>	
	QimiQ Mirror Glaze
	Forest clover

## METHOD

### 1. Cardamom hemp dumplings

1. Knead all the ingredients into a dough and cool for about 2 hours.
2. Using a coarse grater, grate and spread the dough onto a baking tray lined with baking paper. Bake in the oven at 175 °C for approx. 10-12 minutes. Allow to cool and crumble into small pieces.

### 2. Toinori chocolate mousse

1. Whip the cold QimiQ Whip with 1/3 of the granulated sugar until there are no lumps. Add the egg yolk and continue whipping.
2. Stir the melted chocolate into the QimiQ mixture.
3. Beat the egg whites with 2/3 of the sugar.
4. Melt the gelatine already soaked in cold water with 100g of the chocolate mixture in a water bath and stir into the chocolate mixture.
5. Carefully fold in the whipped egg white and sugar mixture.

### 3. Chestnut mousse

1. Whip the cold QimiQ Whip with the sugar until there are no lumps.
2. Add the remaining ingredients and whip for another minute.

### 4. Cranberry jelly

1. Blend the cranberry juice and jam finely with a hand blender.
2. Whisk the agar-agar into the mixture and bring to the boil briefly.
3. Allow to cool thoroughly. Once solid, mix with a hand blender.

### 5. Cranberry ragout

1. Mix the cranberry jam, chopped dried cranberries and pectin NH well. Bring to the boil briefly.
2. Mix the red wine with corn starch and add to the cranberry mixture.
3. Bring to the boil again briefly. Finally add the hazelnuts and stir. Allow to cool.

### 6. Chocolate sponge base

1. Stir the egg yolks into the melted dark chocolate until smooth.
2. Slowly stir in melted butter. Fold in the cake flour slowly and loosely.
3. Finally, beat the egg whites with the granulated sugar and fold in.
4. Line the baking tray with baking paper and spread the mixture to a height of approx. 1-1.5 cm. Bake at 175 °C for approx. 10-12 minutes.
5. Allow to cool and process further.

### 7. Vanilla espuma

1. Place the QimiQ Whip Vanilla, QimiQ Cream Base, whole milk, butter, granulated sugar and egg yolk in a pot and mix well with a hand blender.
2. Heat the mixture to approx. 65 °C, stirring constantly, until the mixture binds. Mix briefly with a hand blender.
3. Allow to cool. Pour into an iSi Gourmet Whip bottle and screw in one of the chargers.

### 8. Hearts

1. Use a silicone mat with heart shapes that have a filling volume of approx. 90-95 ml per heart.
2. Fill the heart shapes with the cranberry ragout, chestnut mousse, chocolate mousse and cover with a chocolate base (approx. 5 cm in diameter). Place in the freezer overnight.
3. Turn out the moulds and cover with a finished QimiQ Mirror Glaze.

### 9. Serving

1. Arrange the hearts with sprinkles, cranberry jelly and vanilla foam and decorate with wild clover.