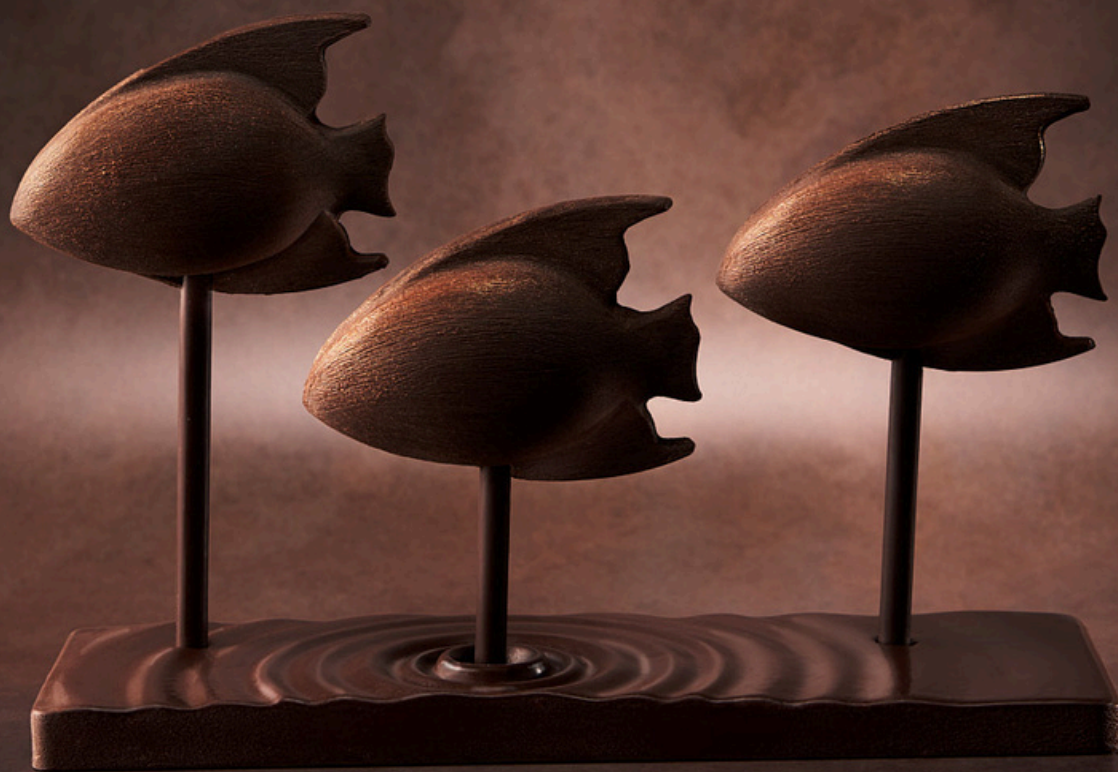


PROVA
Gourmet

CHOCOLATE WAVES
Dark Chocolate
& Coconut Marshmallow



CHOCOLATE WAVES

Dark Chocolate & Coconut Marshmallow

INGREDIENTS

COCONUT MARSHMALLOW

- 50 g Water
- 204 g Caster sugar
- 77 g Invert sugar
- 91 g Gelatin mass
- 77 g Invert sugar
- 0,5 g **Natural Flavour Coconut Taste - Prova Gourmet**

MOULDING

- 200 g Dark chocolate (72%)

BASE

- 800 g Dark chocolate (72%)

ASSEMBLY

- QS Cocoa powder



PREPARATION

Recipe for 10 portions

COCONUT MARSHMALLOW

Heat the water, the sugar and the first part of the invert sugar to 111°C. Pour over the second part of the invert sugar in the bowl of a mixer, add the gelatin mass and the natural flavour coconut taste. Whip at medium speed.

MOULDING

Mould the fish using the pre-crystallised dark couverture chocolate. Turn over and let the chocolate drip out for a few moments, then scrape away any excess before it fully sets. Leave to set.

BASE

Create a 0.5 cm-thick dark chocolate base in a wavy mould. Polish the base with a cold damp cloth. Make three dark chocolate sticks measuring 8, 10 and 12 cm using plastic straws.

ASSEMBLY

Pipe the marshmallow into the fish moulds at a temperature of 30 °C, then level off to a smooth finish. Leave to set for 12 hours. Remove from the moulds, then assemble the two half-shells of the fish using a hotplate. Leave to set. To finish, brush the fish with a metal brush to achieve a textured effect and gently add cocoa powder using a pastry brush. Using a hot piping nozzle, make a hole in the bottom of the fish with the same diameter as the stick. Make another hole in the base. Assemble all the components using tempered chocolate.