

Chocolate truffle mousse with spiced tamarillo



Photography by Scott Hawkins

Ingredients (serves 2)

- 2 tamarillos
- 2 cups (385g) caster sugar
- 1 3/4 cups (435ml) water
- 4 whole cloves
- 1 vanilla bean, split in half, seeds scraped
- 1 cinnamon stick
- 1 star anise
- 3/4 cup (185ml) thickened cream
- 200g dark cooking chocolate
- 4 egg yolks

Method

1. Cut tamarillos in half lengthways, leaving 1cm at the stem end intact. Combine 1 1/2 cups (315g) sugar, 1 1/2 cups (375ml) water, cloves, vanilla, cinnamon and star anise in a small saucepan over high heat. Bring to the boil. Reduce heat to medium-low and add tamarillo. Cook for 5 minutes or until warmed through. Remove from heat and set aside to cool to room temperature. Place in the fridge for 20 minutes to chill.
2. For the mousse, use an electric mixer to whisk cream in a small bowl until stiff peaks form. Place in the fridge until required. Place chocolate in a medium heatproof bowl over a saucepan half-filled with simmering water. Cook, stirring occasionally, for 10 minutes or until chocolate melts. Remove from heat and keep warm.
3. Use an electric mixer to whisk egg yolks in a small bowl until pale and fluffy. Meanwhile, combine remaining sugar and remaining water in a small saucepan over medium-high heat and cook, stirring, for 5 minutes or until a sugar thermometer reaches 118°C (firm-ball stage - see note).
4. Slowly pour sugar syrup into egg yolks while whisking continuously. Continue whisking for 4 minutes or until cooled slightly. Whisk in the chocolate and continue to whisk for 4 minutes or until cooled. Add one-third of the cream and whisk to incorporate. Use a metal spoon to fold in remaining cream. Spoon mixture evenly among serving glasses, cover with plastic wrap and place in the fridge for 4 hours or overnight to set.
5. To serve, place a tamarillo on top of each mousse. Break a few pieces of cinnamon stick and place on top of the

tamarillo.

Notes

- To test if the sugar syrup has reached firm-ball stage without using a sugar thermometer, drop a small amount into some cold water – it should form a firm ball that's still malleable when squeezed.

Source

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Recipe by Lisa Featherby