



**ESLINGTON
VILLA**
Hotel & Restaurant

Serves 4-6

Ingredients

250g white chocolate buttons

250g unsalted butter

5 medium egg yolks

5 medium eggs

125g caster sugar

145g plain flour

200g dark chocolate buttons

20ml Grand Marnier or good quality whisky

180ml double cream, chilled

200ml water

200g of dark chocolate (70% cocoa solids)

a small punnet of raspberries



Method

Make the chocolate sauce by placing the 200g chocolate, broken into pieces, into a bowl. Pour over 200ml boiling water and place bowl over another bowl containing iced water. Whisk until it resembles whipped double cream.

Put a non-stick pan on a low heat until warm then remove, add the dark chocolate buttons and stir with a wooden spoon and slowly melt the chocolate, add the Grand Marnier and chilled double cream. Continue stirring until it starts to form ribbons. Pour into an ice cube tray and freeze for at least 2 hours.

Grease and flour the dariole moulds. Pre heat the oven to 180 degrees C/ gas mark 4. Melt together the white chocolate and the butter in a bowl over hot water. When melted and glossy, remove from the heat and allow to cool a little.

Whisk together the eggs, yolks and sugar until trebled in volume. Carefully fold in the sifted flour. Make sure the mixture is well combined and then add the white chocolate mix to the egg and flour mix. Evenly fill the moulds until almost full and chill in the fridge for an hour.

Push a chocolate ice cube into the centre of each dessert and place the moulds on an oven tray and bake for 11 minutes. Turn out of the moulds and serve straight away with the sauce and a garnish of raspberries.