

## Dessert Canapés



*Classic combinations of seasonal fruits mixed with chocolate or cream are indulgent favourites. Ideal for one mouth or two, these recipes could be the chart toppers of your high summer menu, and a guaranteed hit all season long.*

### **Profitability:**

### **Steps:**

#### GANACHE

- Pour cream into pan and scald to above 90°C
- Put chocolate in a bowl, add heated cream and use a spatula to emulsify
- Add chopped butter and emulsify further to make a glossy sheen
- Pour into a tray 25cm x 34cm or mould. Refrigerate for about 30-45 minutes to set
- Slice the ganache into sizes roughly 2 x 3cm and keep cool on a tray 4cm apart

#### DUTCH BUTTER BISCUITS

- In a food processor, add ingredients and create a dough
- Roll out the dough to 2-3mm thick on an oven tray
- Bake at 160°C for about 20 minutes until browned, or at 180°C for about 10 minutes

#### To assemble

- While still warm, portion the biscuit 2.5cm x 3.5cm roughly and place on either side of the ganache pieces so it melts slightly by the warm biscuit. This sticks the biscuit in place, and so it won't fall apart.

#### To serve

- Cut each raspberry into 3 pieces and garnish each canape with one

**Ingredients:**

GANACHE

Dark chocolate 750g (above 50%)

Double cream 680g

Unsalted butter 290g diced

DUTCH BUTTER BISCUITS

Icing sugar 100g

Unsalted butter 200g

Plain flour 300g

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