

The Chocolate Bomb



Serves: 1

Profitability:

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Ingredients:

1 cup dark chocolate chips

Chocolate mould 4-5 inch diameter

Ice cream

Raspberries

Steps:

Bringing $\frac{3}{4}$ of the chocolate chips to 101°F, using the double boiling method. Gently mix the chocolate as it slowly melts to ensure all of the solids liquefy

Once melted and up to temperature, remove from the stove and mix in the remaining chips to cool the mixture. Gently stir until the mixture is smooth and approximately 89-90°F

Pour the liquid into the chocolate mould about $\frac{1}{4}$ of the way up. Be sure to coat all sections of your mould. Cool in the fridge for 30 minutes. Turn slightly every 2-3 minutes to ensure it cools evenly. Once cooled, remove from the mould

Heat up a plate or pyrex container and gently press the sphere onto the dish, in order to melt the bottom of the chocolate sphere. This should leave you with a perfect cavity to fill the sphere with ice cream and raspberries of your preferred quantity

Once the sphere is filled to your liking, heat your favorite topping such as a lit alcoholic spirit and pour on top of the chocolate sphere. This will uncover your filling and give it a new dimension and make it ready to serve