

White Chocolate Ganache with Raspberry & Prosecco Sorbet



Serves: 8

Profitability:

Steps:

GANACHE

Soak the gelatine leaves in cold water and line a 4cm-deep kitchen tray with cling film

Place the cream, water and glucose in a pot and bring gently to the boil. Add the agar-agar, whisking constantly, and boil for at least 2 minutes

Squeeze out the gelatine to remove excess water and then whisk into the cream mixture until fully dissolved. Add into the melted chocolate, whisking until fully incorporated

Pour mixture into the tray, let it cool for 30 minutes at room temperature and then refrigerate for 4 hours or until set

SORBET

Bring the water and sugar to a gentle boil for 7 minutes to create a syrup

Once cooled, mix with the raspberry purée and lemon juice, slowly stirring in the Prosecco

Chill and place in an ice cream machine until frozen, or place in the freezer for about 2 hours, whisking it every half hour until frozen

Slice the ganache to portion size, place on a plate and garnish with a quenelle of the sorbet

Ingredients:

GANACHE

Gelatine 4g (about 1.5 leaves)

Cream 300ml

Water 50ml

Glucose syrup 12g

Agar-agar 1.5g

White chocolate 250g melted

SORBET

Water 120ml

Caster sugar 80g

Raspberry purée 500g

Lemon 1 juice

Prosecco 500ml

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