



By Club Chef of the Year
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White Chocolate Bavarois with mint cream served with fresh raspberries and topped with a chocolate lattice

Inspiration

The velvet texture of the white chocolate bavarois is complemented by a more home-style chocolate biscuit base. The sweetness of the dish is tempered by the addition of a chocolate lattice weave top adding snap and bitterness, rounded with the mint cream, a great companion to chocolate. The dessert is finished with the fresh cleansing bite of raspberries.

Ingredients

Biscuit base

400g Arnott's choc ripple biscuit
100g Western Star unsalted butter

White chocolate and vanilla Bavarois

320g white sugar
24 egg yolks
12 gelatine sheets (gold) soaked in cold water
7g vanilla bean paste
900ml thickened cream
200g white choc buttons
900ml Anchor cooking cream

Mint cream

30g mint, stem and leaf
70g white sugar
160ml water
250ml thickened cream
5ml green food colouring

Method

Biscuit base

Add biscuit to robo coupe and blitz. Melt butter and add to robo coupe and blitz again. With a tablespoon add to acetate mould and pack down firmly with a bent tablespoon.

White chocolate and vanilla Bavarois

Bring cooking cream to the boil and remove from the heat. Whisk the egg yolks and sugar together until the mixture is thick and pale. Slowly add the cream to the egg. Pour mixture into a bowl and place over a pot of simmering water and whisk for 12-15 minutes or until the mixture is thick, making sure the eggs don't scramble and the mixture reaches about 85°C degrees.

Squeeze excess water from the gelatine sheets and stir through the custard. Add chocolate and stir until melted. Pass through a fine strainer then allow to cool but not enough to set. Whip thickened cream to a soft peak and gently fold into the custard mix. Pour into mould. Melt chocolate and place in piping bag and pipe lattice effect onto Bavarois and chill overnight.

Mint cream

Add roughly chopped mint, water and sugar in a pot and reduce by a quarter on low heat and cool in the fridge for two hours. Strain the mint syrup. Pour thickened cream into a bowl with 60mls of strained, chilled mint syrup. Whip until soft peaks form, place 1cm piping nozzle on piping bag and fill with cream.

To serve (serves 24 people)

Place a pre-made logo template on plate and dust with icing sugar. Carefully remove the template. Remove Bavarois from the mould and place off-centre on the plate. Pipe three mounds of cream and place three raspberries to the edge of the cream. Garnish with one flower and a sprig of mint.