



Chocolate and Ginger with Coconut Snowball and Coconut and Yoghurt Brittle

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Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Brittle

- 40g Isomalt
- 20g Glucose
- 15g Coconut flakes
- 9g Yopoi

Snowball

- 24ml Batida de Coco
- 20g Cane sugar
- 30g Crystal sugar
- 100ml Coconut milk, unsweetened
- 2 Eggs (beaten whites)
- 1 pinch Flor de Sol
- 2g Xantazon
- 1 leaf Gelatine

Chocolate

- 50g Dark, bitter couverture
- 74ml Cream 33%
- 14g Ginger
- 10 Choco Tartelettes

Decoration

- 10 Blue mint leaves
- 5g Candied ginger



Instructions:

- Place the Isomalt and glucose in a pan and heat until light brown.
- Add the coconut flakes and Yopoi, place the mixture between baking paper and roll out until 2-3mm thick.
- Reheat in the oven for 4 minutes at 160°, cut into triangles and make a hole in them.
- Mix the batida, sugar and coconut snow well, soften then dissolve the gelatine, then fold it into the snow; refrigerate.
- Add a pinch of salt to the egg whites and beat till very stiff.
- When the snow is set, fold the beaten whites in and spoon into small (20mm) hemispherical moulds; place in the freezer.
- Heat up the cream, melt the couverture in it, add the grated ginger and simmer for 15 minutes; strain and allow to cool.





- Pour the chocolate into the Tartelettes (not quite full), remove the snowball from the mould and place on the chocolate.
- Garnish with the yoghurt brittle, ginger and mint.

