



Goose Foie Gras with Chocolate Mousse

Recipe by Joachim Habiger, Süss Deko Fellbach

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

Ingredients:

Mousse Chocolate "Light"

- 80g Milch
- 100g Kuvertüre 78%
- 2g Gelatine
- 165g Geschlagene Sahne



Instructions:

Heat the milk and make a ganache using the couverture. Dissolve the pre-softened gelatine in it and fold into the whipped cream at 40 °C.

Fruchtgelee

- 40g Muskatrollinger
- 50g Himbeerfruchtmark
- 20g Zucker
- 3g Gelatine

Instructions:

Soften the gelatine. Heat the wine and sugar, dissolve the sugar in it and stir in the fruit pulp. Place somewhere cool.

Final touches:

Fill a tureen mould 1/3 full and place in the shock freezer. Then place on the foie gras mousse and fill with the rest of the mousse and chill. Place small lettuce leaves in the Tartelettes and spray with marinade. Dice the jelly.

Empty the tureen and cut into 20mm slices; place on the lettuce and top with a cube of jelly. Arrange 3-4 other jelly cubes in front of and behind the Tartelette. Decorate with chocolate bows.

