

The Marc de l'Adoration

Served on a dark chocolate nougatine dome

A dessert served at Bernard Bichot's on 21 September 2011



INGREDIENTS

100 g + 180 g dessert chocolate
180 ml whipping cream
1 handful of fresh or frozen raspberries
Approximately 150 g nougatine

Makes 6 individual desserts
Preparation time: 20 minutes
Resting time: 2 hours minimum

- 1 Melt 100 g of chocolate in a double boiler. Using a pastry brush, paint a thick layer of chocolate on the insides of 6 hemispherical silicone moulds. Refrigerate.
- 2 Pour the cream into a mixing bowl and place the bowl in the freezer along with the metal beaters. Melt the remaining 180 g of chocolate in a double boiler. Whip the cream until stiff and gently stir in the melted chocolate. Add the raspberries, then fold in half of finely chopped nougatine.
- 3 Fill the moulds with the mousse. Chill for at least 2 hours.
- 4 Just before serving, scatter a few shards of nougatine on a plate and place the dome in the centre.



MARC DE L'ADORATION Albert Bichot

Visual: golden yellow in colour with lovely brilliance. Beautiful legs coat the sides of the glass.

Nose: notes of grape must and fresh hay. Underlying scents of fresh grapes with the sensation of the skins bursting when biting into the fruit.

Palate: starts out warm and generous but is nevertheless full of finesse and fruity flavour. Lovely overall balance. Oak barrel ageing does not mask the marc's fresh notes.