



Chocolate fondant

Pastry Chef Sarah pineda
Alchemy

Presentation

I will be presenting my chocolate Fondant step by step. From mixing to garnish.

Process

1. In a double boil I will have my chocolate mise en place this includes 76% valrhona dark chocolate, Coco powder and butter.
2. In a mixing bowl fitted with a whisk attachment I will start whipping whole eggs and egg yolk.
3. In a small pot I will have my sugar and water cooking.
4. Once this mixture comes to temp I will add it to my egg mixture.
5. The chocolate comes off the double boil and I will start folding the meringue into the chocolate.
6. At this point it will be similar to a ganache consistency.
7. In a separate mixing bowl fitted with a whisk attachment I will have heavy cream. This will get whipped to a medium peak.
8. Now I'll fold the whipped cream into the ganache while keeping as much air into the mixture as possible.
9. Now that everything is mixed I will add it to my silicon mold which is how I achieve my cylinder shape.
10. Freeze.
11. Pull out of molds and temper(I will already have them ready to go this step is just for show)
12. Plate and drizzle passion fruit caramel sauce add honey comb brittle and Maldon salt.
13. Enjoy!