



# Flexi-Chocolate

40'  
Hands on

4 hours'  
Hands off

10'  
Cook Time

4  
Portion(s)

4  
Difficulty



## Method

For the flexi chocolate

- Add the gelatin into a bowl, cover with water, and set aside to soften.
- Place a **pot** over low heat and add the heavy cream, glucose, salt, the agar-agar mixed with the sugar, the ginger, and mix with a hand whisk.
- As soon as it comes to a boil, turn off the heat (Να γραφτεί στο κείμενο), add the gelatin after draining it well, the couverture, and mix with a spatula.
- Transfer into a **10x30 cm greased loaf tin** and refrigerate for 3-4 hours to thicken.

For the chocolate tuiles

- Preheat the oven to 190° C (370° F) set to fan.
- In a bowl add the icing sugar, milk, butter, cocoa powder, flour, and mix with a spatula.
- Add the mixture in two **baking pans** lined with parchment paper and spread it with a spatula to make it a very thin sheet.
- Bake for 10 minutes, let it cool, and then break it into uneven pieces.
- Place the pieces on some parchment paper and dye them with the **gold food color mist**.

For the chocolate rocks

- In a **bowl** add the melted couverture.
- Add the maltodextrin in three batches. Firstly, mix with a spatula and when the mixture starts thickening, continue with your hands.
- Make chocolate rocks and set them aside.

For the raspberry coulis

- Place a pot over medium heat.
- Add the raspberry puree, the agar-agar mixed with the sugar, and

## Ingredients

For the flexi chocolate

- 3 g gelatin sheets
- 450 g heavy cream
- 100 g glucose
- 1 teaspoon salt
- 3 g agar-agar
- 10 g granulated sugar
- 1 teaspoon ginger powder
- 190 g chocolate couverture 65%

For the chocolate tuiles

- 150 g icing sugar
- 60 g milk
- 60 g butter, melted
- 30 g cocoa powder
- 30 g all-purpose flour
- **gold food color mist**

For the chocolate rocks

- 75 g chocolate couverture 65%, melted
- 25 g tapioca maltodextrin

For the raspberry coulis

- 500 g raspberry puree
- 120 g granulated sugar
- 5 g agar-agar
- zest of 2 limes

For the chocolate leaves

- 200 g tempered milk chocolate couverture, melted
- gold food color mist

To assemble

- edible flowers
- raspberries

## Διατροφικός πίνακας

Nutrition information per 100 gr.

mix with a hand whisk until it comes to a boil.

- Remove from the heat, add the lime zest, and mix.
- Refrigerate for 1 hour to thicken.
- Transfer into a dosing container and beat with an immersion blender.

For the chocolate leaves

- Add the melted couverture into a bowl.
- Spread a little of the couverture on the one side of a small knife and leave a chocolate print onto a silicone baking mat (silpat). Follow the same process for 4 chocolate “leaves”.
- Fold the silpat and place two 11 cm cookie cutters on its sides, in order for the leaves to curve.
- Let them cool and stabilize.
- Dye with the gold food color mist and set aside.

To assemble

- Cut a 2x25 cm strip of the flexi chocolate and place it onto your serving plate, shaped like an “s”.
- With the raspberry coulis, make 24 dots onto the plate; 8 large, 8 medium, and 8 small.
- Place 4 golden tuiles onto the chocolate, 4 chocolate rocks, the golden leaves, the raspberries, the edible flowers, and [serve](#).

285 Calories (kcal)	14.0 Total Fat (g)	8.6 Saturated Fat (g)	35.0 Total Carbs (g)
14%	20%	43%	13%
28.0 Sugars (g)	3.4 Protein (g)	3.1 Fibre (g)	0.09 Sodium (g)
31%	7%	12%	-1%