



# Chocolate marquise

40'  
Hands on

6  
Portion(s)

2  
Difficulty



## Ingredients

- 400 g chocolate couverture
- 250 g butter, at room temperature
- 1 teaspoon(s) [vanilla extract](#)
- 5 eggs, medium
- 1 pinch salt

To serve

- 50 g white chocolate couverture, melted
- 15 cherries

## Διατροφικός πίνακας

Nutrition information per portion

731 Calories (kcal)	59.0 Total Fat (g)	35.0 Saturated Fat (g)	37.0 Total Carbs (g)
37%	84%	175%	14%
32.0 Sugars (g)	10.0 Protein (g)	4.7 Fibre (g)	0.3 Sodium (g)
36%	20%	19%	5%

## Method

- Finely chop the chocolate and add it into a heat-resistant [bowl](#).
- Place the bowl over a [saucepan](#) with water boiling on low heat, making sure that the bowl does not touch the water (bain-marie), and stir the chocolate with a silicone spatula until it melts.
- Cut the butter into pieces, add it to the bowl with the chocolate, and keep stirring until the ingredients are melted and homogenized.
- Remove the bain-marie from the heat and add the vanilla extract into the bowl.
- Separate the egg whites from the yolks.
- Add the yolks, one by one, into the chocolate mixture -while it is still hot- whisking until the mixture is homogenized.
- Whisk for 2-3 minutes until the mixture's temperature drops.
- In a mixer's bowl add the egg whites, the salt, and beat them with the whisk attachment at high speed, for 2-3 minutes, until you get a firm meringue.
- Add 1/3 of the meringue into the chocolate mixture and mix very well with the silicone spatula.
- Add the rest of the meringue and fold gently to keep the mixture airy.
- Line a [10x20 cm loaf tin](#) with plastic wrap and make sure to cover its bottom and sides, leaving a 1-2 cm overhang.
- Pour the mixture into the pan and cover it with the overhanging plastic wrap.
- Transfer the pan to the freezer for 10-12 hours, until the marquise is set.
- Remove the pan from the freezer.
- Serve the marquise with melted white chocolate and fresh cherries.