



DARK CHOCOLATE TARTLET

for 0.5l whippers



INGREDIENTS

Marinated strawberries

- 300 g** strawberries fresh or frozen
- 40 ml** Cointreau or Grand Manier
- ½** vanilla pod
- 1 tbsp** lemon juice

Chocolate tartlet

- 300 ml** cream
- 170 g** dark chocolate
- 30 g** icing sugar
- 1** sponge cake base (bought or homemade)
- 8 tsp** strawberry jam

PREPARATION

Marinated strawberries: Mix the Cointreau, lemon juice and vanilla pulp in a bowl. Wash and clean the strawberries and cut them into small pieces. Fill the strawberries with the decoction into the Kisag Whipper. Fit the Rapid Infusion Set, insert 1 Kisag Whipper Charger and leave to infuse for 30 minutes. Then deflate the Kisag Whipper by pressing the lever, unscrew the head and remove the marinated strawberries.

Chocolate Tartlet: Bring the cream to the boil. Emulsify with the chocolate and sugar for 1 min. with a blender. Pour the mixture into a shallow baking dish and leave to cool in the fridge for approx. 30 min.

Pour the cooled cream (it should still be liquid) through the Kisag funnel & sieve directly into the Kisag Whipper. Insert the Kisag Whipper Charger and shake vigorously 30 times.

Prepare dessert rings (6x4.5cm) and line with cake border foil. Spread the sponge cake base with strawberry jam, cut out and place in the rings. Spread the chocolate mousse on top. Now refrigerate the tartlets for approx. 10 minutes. Then remove the rings and serve with the marinated strawberries & enjoy.