



Valrhona Chocolate Terrine

For the Terrine:

Dark Chocolate Mousse

Ingredients:

20 oz. 65% (Bittersweet) Chocolate
30 oz. Cream

Method:

- Whip cream, set aside.
- Melt chocolate and fold into cream.
- Fill piping bag with #7 tip and pipe 2 tubes next to each other the length of the terrine on a sheet pan.
- Freeze

Milk Chocolate Mousse

Ingredients:

20 oz. Milk Chocolate
30 oz. Cream

Method:

- Same as above.
- Use larger piping tip (#9) and only pipe one single tube.

White Chocolate Mousse

Yield 2 Terrine

Ingredients:

8 oz. "Ivoire" white chocolate
18 oz. Milk
1 pkg. Gelatin
1 each Vanilla beans
25 oz. Cream

Method:

- Bring milk and vanilla to a boil.
- Dissolve gelatin into it and strain.
- Combine with the white chocolate whisking until smooth.
- Whip the cream and fold together.
- Fill the bottom of terrine with 1" of mousse, Chill.
- Inlay 1 tube of dark chocolate mousse and cover with 1" of the mousse, chill
- Inlay 1 each: tube of dark chocolate & milk chocolate mousse
- Cover with white chocolate mousse and freeze until ready to use.

Chocolate sauce

Ingredients:

1 ¾ cup	Cream
3 ½ oz.	Sugar
3 oz.	Cocoa
Pinch	Cayenne

Method:

- **Comine all, bring to a boil and strain**

Chocolate Sorbet

Ingredients:

35 oz.	Water
4 ½ oz.	Sugar
3 oz.	Corn syrup
10 oz.	Chocolate

Method:

- **Combine water, sugar and corn syrup**
- **Bring to a boil and add chocolate**
- **Stir until melted**
- **Chill for 8–12 hours and freeze in an ice cream machine**

To Serve:

Slice a 1 ½" piece of terrine and place on a plate. Decorate with the sauce and a scoop of sorbet. Garnish with a strip of chocolate if desired.