

Chocolate and olive oil truffle with soy

Total time **400 mins** 20 mins preparation time 30 mins cooking time 360 mins cooling time

INGREDIENTS

4 portion(s)

For Truffle:

200 g double cream
300 g milk
500 g dark chocolate 70%
chopped
80 ml olive oil

For Nuts:

2 g coriander seeds
100 g chopped pecans
100 g sugar
50 g honey
10 ml Kikkoman Naturally
Brewed Soy Sauce

Additional:

micro coriander
sea salt

PREPARATION

Step 1

Bring the milk and cream to the boil, then pour over the chocolate, whisk until all chocolate is melted, gradually combine the olive oil in slowly. Pour into desired moulds and allow to set for 6 hours.

Step 2

In a heavy based sauce pan , bring the honey and sugar to the boil and heat until reaches 139c on a thermometer add the Kikkoman soy sauce and whisk in quickly, pour over the chopped nuts and coriander seeds, allow to cool.

Step 3

Once cool chop the nut mix into small pieces and reserve in an airtight container.

Step 4

To serve , demould the truffle and allow to reach room temperature, place chopped nuts on top and garnish with the micro coriander and a few crystals of sea salt.