

Iced Celery and Chestnuts, White Chocolate and English Truffle

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Ingredients:

Iced Celery

800g milk
125g cream
50g dextrose
15g glycerin
95g stabiliser
1g salt
510g chopped celery
6 yolks
75g caster sugar

White Chocolate and Truffle Sauce

300g cream
1g salt
10g grated truffle
150g white chocolate

Frozen Truffle Powder

300g milk
20g grated English truffle
1g salt
20g caster sugar

To serve

Fresh chestnuts
Fresh English truffles
Crushed chestnut biscuit
Crystalised celery

Method:

For the Iced Celery boil the milk, cream, dextrose, glycerin, stabilizer and salt. Pour over the yolks and sugar and liquidise with the celery. Pass through a sieve and freeze to -25°C in Pacojet containers.

For the sauce heat the cream and salt to 80°C , remove, add the chocolate and truffle. Infuse until cold and pass.

For the Frozen Truffle Powder, warm the milk to 75°C and infuse with the truffle, salt and caster sugar for 24 hours. Strain and freeze to -25°C in pacojet containers. When frozen, pacotise ten seconds at a time reserving the resulting powder in the freezer each time.

To assemble, lightly place a pile of the chestnut biscuit on the plate. Pacotise the iced celery and place a rough spoon of it on top of the biscuit. Spoon the sauce around and sprinkle over the frozen truffle powder, some grated fresh truffle, chestnut and crystalised celery.