

CHOCOLATE GANACHE TOAST AND SEA SALT FOAM

BRAS
DEL
PORT
DESDE 1900

Recipes



 Dessert

 4 servings

 20 minutes

 Medium difficulty

PREPARATION

1. Hydrate the jelly leaf in a bowl with water.
2. Preparation of chocolate ganache: Heat the cream together with the orange zest, the cinnamon stick and the brandy. Add the gelatin, remove the cinnamon and mix well. Pour the cooking chocolate and beat it until it is homogeneous. We reserve and cool in the fridge until it thickens.
3. Cut the bread into slices of approximately 1 cm thick, paint them with butter and mark them in a pan to lightly toast them.
4. Place a quenelle* of ganaché on the toast, sprinkle with a bit of orange zest and with the Bras del Port Sea Salt Foam.

*A *quenelle* is a perfectly smooth, rugby-ball scoop of any soft food which is achieved using one or two spoons, previously dipped in hot water.

Ingredients (4 servings):

- 4 brioche bread slices
- 200 ml cream
- 300 g de cooking chocolate
- Orange zest
- 100 ml brandy
- Cinnamon stick
- 1 jelly leaf
- Butter
- Bras del Port Sea Salt Foam