



Miele

Baked ganache, chocolate mint and blueberries

By Matt Stone

25 minutes

Preparation time

17 minutes

Cooking time

6 servings

Serves

INGREDIENTS

500 g dark chocolate, 55% couverture
chocolate
300 g unsalted butter
2 whole eggs
6 egg yolks
125 g sugar
1 vanilla pod

To serve

1 small bunch of chocolate mint or
spearmint
Double cream
2 punnets blueberries

METHOD

1. Preheat oven on Fan Plus at 170°C with rapid heat up / booster turned off.
2. Line a DGG3 unperforated steam container with baking paper.
3. Melt chocolate and butter in a saucepan on low heat, Induction setting 2, and stir until evenly melted and combined.
4. In a freestanding mixer with balloon whisk attachment or a bowl with electric beaters; begin to mix the eggs and yolks until they begin to foam.
5. Once they have foamed, begin to add the sugar and vanilla, beat until thick and glossy. When the egg mix has reached this stage, very gently fold in the warm chocolate butter mix. You want to keep as much air as possible in the mix as this is what will give it an amazing texture, you are better off under mixing, than over mixing as it doesn't have to be completely mixed.
6. Gently pour into the steam container, the mix will continue to combine as you pour it into the tray. Carefully place into the oven on shelf position 2, ensuring you do not bang the tray. Bake for 17 minutes.
7. After 17 minutes, very gently remove from the oven and place the tray onto a cooling rack.
8. Once at room temperature, it is ready to serve.

To serve

1. Scoop a generous spoon of the ganache and place into a bowl, be careful not to squash and compress the ganache.
2. Serve with picked mint, a dollop of cream and some blueberries.