

Welcome to *Le Benaix!*

We are delighted to welcome Ben Turner, the Pastry Chef at Le Benaix Bar & Brasserie in Rettendon, as our new recipe contributor. Ben has a wealth of training and knowledge in the field of desserts and pastries, which is obvious from this fabulous recipe for Chocolate Orange Mousse with Walnut Dacquoise. This is a popular dish at Le Benaix and has the added advantage of being gluten free.



A dacquoise is a sponge made from meringue and nuts - in this instance walnuts - which are an ideal complement to the chocolate orange mousse.

Method

- 1** Preheat oven to 180°C.
- 2** Line a baking sheet with parchment paper.
- 3** For the Dacquoise: mix together the dry ingredients - walnuts, cornflour and baking powder.
- 4** In a separate bowl whisk the egg whites, gradually adding in the caster sugar until they are firm and glossy.
- 5** Carefully fold the dry mix into the egg white/meringue.
- 6** Spread evenly onto the baking sheet, approx. 0.5cm thick.
- 7** Cook at 180°C for 6-8 minutes. Once cooked, leave to cool on a

wire rack.

- 8** For the Mousse: melt the chocolate over a bain-marie (place broken chocolate in a bowl over a simmering pan of water). In a separate bowl, soak the gelatine leaves in water.
- 9** In another bowl, whisk egg yolks and sugar until light and fluffy.
- 10** In a separate bowl, pour in three quarters of the cream. Semi whip adding in the orange zest.
- 11** Heat the remaining cream on a medium heat. Drain and squeeze the gelatine. Add to the cream and heat until the gelatine melts.
- 12** Fold the semi whipped cream into the yolk and sugar mix, then fold in the melted chocolate, finally adding the gelatine cream.
- 13** To assemble, line a rectangular baking tray. Cut a piece of the

Chocolate Orange Mousse with Walnut Dacquoise

Dacquoise

- 8 Egg Whites
- 150g Caster Sugar
- 200g Finely Chopped Walnuts
- 50g Cornflour
- 20g Baking Powder

Mousse

- 2 Egg Yolks
- 56g Caster Sugar
- 460g Double Cream
- 140g Dark Chocolate
- Zest of 1 Orange
- 2 Gelatine Leaves

dacquoise to line the bottom.

- 14** Fill the rest with your chocolate mousse leaving 0.5cm at the top.
- 15** Cut another piece of the dacquoise to line the top of the baking tray.
- 16** Leave to set in the fridge for at least two hours then de-mould and cut to serve.

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