



BELL DESSERT BY REYNOLD POERNOMO

Duration:



3h

Servings:



6 people

Level:



Difficult

Ingredients

DARK CHOCOLATE DIPLOMAT CREAM

AMOUNT

Gelatine – Bronze	1 Sheet
Milk, Full Cream	250g
Egg Yolks	2
Sugar	30g
Corn Flour	20g
Dark Chocolate 65%	150g
Thickened Cream, Whipped	250g

SPICED RAISIN CARAMEL

AMOUNT

Sugar	150g
Water	325g
Agar-Agar Powder	2.5g (½ tsp)
Ground Cinnamon	¼ tsp
Ground Ginger	¼ tsp
Raisins	100g
Cream	50g
Salt	

BEIGE COCOA BUTTER DIP/SPRAY

AMOUNT



White Chocolate	200g
Cocoa Butter	120g
Colouring Gel – Latte*	5 drops
Colouring Gel – Rust*	1 drop

GANACHE	AMOUNT
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Gelatine - Bronze	1 Sheet
Milk	75g
Cream	150g
Dark Chocolate	175g

CHOCOLATE FEATHERS	AMOUNT
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Dark Chocolate	300g
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GARNISHES	AMOUNT
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Ferrero Rocher	6
Dark Chocolate 65%	200g
Hazelnut Spread	50g
Feulletine*	100g
Hazelnuts, Roasted and Crushed	50g
Whole Hazelnuts, Roasted	6
Gold Lustre Dust*	

TOOLS & EQUIPMENT	AMOUNT
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Small-Medium Saucepan or Pot	
Whisk or Hand Blender	
Piping Bag	
Baking paper/Grease-proof paper	
Blender	
Coin Silicone Moulds 3.5cm x 2cm	6
Silicone Moulds 4.8cm x 5cm	6
Pouring Jug	425-500ml
Thermometer	



Paring Knife

Guitar Sheets for Chocolate

Half Tube Tray

Golden cake board or serving
plates 6cm

6

Ferrero Rocher Bell Dessert by Reynold Poernomo

1. DARK CHOCOLATE DIPLOMAT CREAM

1. Place gelatine sheet in a small, shallow bowl with 500mL cold water to bloom.
2. Pour milk in a pot or saucepan and bring to a simmer over a medium heat.
3. Meanwhile, whisk egg yolks with sugar until fluffy. Stir in the corn flour until a paste is formed.
4. Whisk the hot milk into the egg yolk mixture, then return the mix back into the saucepan.
5. Continue to cook whilst whisking over medium heat until mixture has thickened completely to a thick custard consistency.
6. Transfer warm custard mixture to a bowl and using a hand blender or whisk, blend in bloomed gelatine and add dark chocolate until it melts and is smooth.
7. Transfer custard mixture to a container and refrigerate until set (approximately 45-60 minutes).
8. Once set, place in a larger mixing bowl and fold in whipped cream in thirds until smooth.
9. Place in a piping bag and put to the side until needed.

2. SPICED RAISIN CARAMEL GEL

1. Place sugar in a small saucepan and cook over medium heat. Allow sugars to caramelize to a deep amber colour.
2. Once sugar begins to look like it's foaming, slowly whisk in a small amount of water to start. Be careful as it will spit hot liquid violently.
3. Continue to whisk the sugar mixture until all the water is added. Whisk in agar-agar powder and bring to a boil.
4. Transfer the caramel water to a container and refrigerate until set to a firm jelly. This usually takes 30 minutes.
5. Once set, cut the jelly into smaller pieces and place them into a blender.
6. Blend the jelly to a fine smooth gel, then add in the cinnamon, ginger and raisins. Pulse to break up the raisins.
7. Finally, add in the cream and season with a pinch of

salt.

8. Transfer the caramel gel mixture into six 3.5cmx2cm coin silicone moulds and freeze overnight until solid.

9. Meanwhile, pipe the diplomat cream from element one into six tall cylinder 4.8cm x 5cm silicone moulds until $\frac{3}{4}$ full.

10. Once the caramel gel mixture is frozen, remove from the mould and immediately insert the frozen caramel gel into the cylinder containing the diplomat cream.

11. Level the surface until flat and then place in the freezer overnight until frozen solid

3. BEIGE COCOA BUTTER DIP/SPRAY

1. Melt all ingredients together in a mixing bowl in the microwave.

2. Use a thermometer to keep the temperature of the mixture between 40-45C.

3. Once combined, transfer the cocoa butter mixture which should be beige in colour to a canister or a 425-500ml pouring jug/cup.

4. Remove the frozen cylinder mousse, from the previous step, out of their moulds, and using bamboo skewers, pierce the top of the mousse and submerge into the cocoa butter until fully covered and immediately lift up at a 45-degree angle.

5. Scrape off the bottom edges as the cocoa butter sets and place onto a lined baking tray. Repeat until all are dipped.

6. Place the tray of dipped mousse cylinders into the fridge and allow the coating to sweat out water droplets. This will take approximately 45 minutes. Dry with a paper towel.

7. Pour the remaining beige chocolate mix into a spray gun and spray the dipped mousse evenly until nicely coated and has a beautiful velvet finish.

8. Place sprayed mousse back into the fridge until needed (approximately 45 minutes).

4. GANACHE

1. Place the gelatine sheet in 500mL cold water to bloom.

2. Pour milk and cream in a small saucepan and place over high-medium heat until it begins to simmer. Then add in chocolate, mix until completely melted.

3. Add in bloomed gelatine and mix well until dissolved into the ganache mixture. Transfer to a piping bag and store in the fridge until set (approximately 45 minutes).

5. CHOCOLATE FEATHERS

1. Temper chocolate.

To temper, place 175g of dark chocolate into a microwave safe plastic bowl and microwave in 15 second bursts until just melted. Stir in 25g of chocolate at a time and microwave in bursts for 5 seconds at a time to melt completely. Chocolate must not be warm but room temperature.

2. Stick guitar sheets down with a little bit of oil on the bench.

3. Using a paring knife, dip halfway into the tempered chocolate. Scrape one side of the knife of excess chocolate. Gently press the chocolate side down onto the guitar sheet. Pull the knife up and back to create the feather shape on the guitar sheet.

4. Repeat until guitar sheets are filled with chocolate feathers and place the sheets onto half tube trays to curl the chocolate as it sets. Recipe should make at



least 30 feathers, allowing 5 feathers per cake.

6. DESSERT ASSEMBLY AND FINISHES

1. Melt chocolate and hazelnut spread together. Once melted, mix in feuilletine, and crushed roasted hazelnuts.
2. Spread the mixture in between two baking sheets and flatten until 2 mm in thickness. Place in the freezer for 1.5 - 2 hours until set and cut 5cm rounds.
3. Place the rounds onto a golden cake board, using the ganache to help it stick to the board.
4. Brush tempered chocolate feathers with gold lustre dust and roll roasted hazelnuts in a bowl of gold lustre dust.
5. Place a small amount of ganache onto each of the rounds and then transfer the one sprayed mousse onto each of the six rounds, sticking onto the ganache.
6. Pipe 4 small dots on the side of each mousse and one on the top edge.
7. Arrange the chocolate feathers, sticking onto the ganache.
8. Using the ganache, stick a whole hazelnut near the feathers and a Ferrero Rocher behind.
9. Lastly add one last chocolate feather onto the side of the Ferrero Rocher with ganache.

*Ingredients available at specialty food and hospitality stores.