

Crafted  
*Passion.*  
by Gérard Dubois



# SHIRAZ

## Recipes

### Chocolate Basket

90 g milk  
55 g cake flour  
20 g sugar  
80 g almond powder  
4 g cocoa butter  
16 g cocoa powder  
pinch of salt  
pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into basket shapes when baked and still warm.

### Dark Chocolate Mousse

75 g milk  
10 g sugar  
15 g egg yolk  
135 g whipped cream  
10 g dark bitter chocolate

Boil the milk and sugar, add the egg yolk. Strain and pour the hot liquid on top of the chocolate, mix well. Fold in the whipped cream.

### Shiraz Jelly

120 g Shiraz  
65 g sugar  
10 g soaked gelatin leaves  
1 cinnamon stick  
1 clove  
1/2 sliced orange

Simmer the wine, sugar, sliced orange, cinnamon stick and clove for five minutes. Strain. Add the soaked gelatin leaves and pour into a silicone molds to make little jelly balls. Let set in the refrigerator.

