

HAIGH'S

∞ CHOCOLATES ∞

Chocolate Coffee Sabayon

WITH CARAMEL FUDGE



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Makes 4 - 6 serves

50g Haigh's Chocolate Coffee Pastilles

100g Haigh's Chocolate Caramel Fudge (chopped)

2 egg yolks

1 egg

50g caster sugar

50ml lightly whipped cream

2 tablespoons Kahlua

**NB - You will need 4 to 5 Martini Glasses*

Place Haigh's Chocolate Coffee pastilles in a metal bowl and set over a pot of barely simmering water, stirring often until melted. Keep warm.

Whip the cream until a soft peak and set aside.

To make the sabayon, place the egg yolks and egg into a metal bowl with 1 tablespoon of Kahlua and sugar and whisk over simmering water until light and foamy (should be about 50 - 60°C to touch).



Fold warm chocolate into the sabayon mixture and allow to cool to room temperature.

Once cool, fold in the whipped cream.

Divide the mixture into the martini glasses, drizzle remaining Kahlua over and garnish with chopped fudge pieces.

Serve warm or at room temperature.



Recipe by Simon Bryant, Executive Chef, Hilton, Adelaide. Photography by Randy Larcombe