



Sugarbell, chocolate and chicory

Ingredients: isomalt, water, yoghurt, chicory granules.

For the chocolate-chicory mousse: 100 g egg yolk, 50 g eggs, 85 g sugar, 40 g water, 50 g chocolate 99%, melted, 250 g whipped cream, 30 g liquid chicory.

Cook sugar and water to 121°C / 250°F. Pour on egg yolk and eggs and keep beating until it is completely cold. Then add the chicory, the melted chocolate and the whipped cream. Pour in a siphon and insert the charger, Heat some isomalt with water to 170°C / 340°F and pour into four forms. Reduce temperature to 80°C / 175°F and blow bubbles using a little pump. Pour a bubble bell on a plate. Pierce a little hole in the bell and fill with the mousse. Put some yoghurt next to it. Fill a pepper mill with chicory granules and grind on the dessert to taste.

