

Comté AOP Fort Saint-Antoine and Valrhona Equatoriale Noir 55% Chocolate Sticks



Informations

People : 4

Preparation : 30 min.

Ingredients

- 40 g Comté AOP Fort Saint-Antoine
- 20 g candied orange peel
- 8 chocolate cups
- 30 g Valrhona Equatoriale Noir 55% chocolate
- 30 g Isigny single cream (30% fat)
- Little sugarpaste flowers to decorate

Preparation steps





1. Melt chocolate in a bain-marie, and when completely melted add cream, stirring with a whisk until you have a nice smooth ganache. Allow to return to room temperature.
2. Meanwhile, cut cheese and candied orange peel into very thin sticks.
3. Fill chocolate shells with chocolate ganache and plant the cheese and candied orange peel. Use a tiny bit of leftover ganache to attach the little flowers to their stems.
4. Leave to chill and serve between your cheese course and dessert.

? **Tip:** For this recipe you can make the ganache with your choice from Valrhona's range of chocolates. You could also try using different cooked pressed cheeses.