

Almond Topped Manchego Cubes dipped in Valrhona Millot 74% Chocolate



Informations

People : 4

Preparation : 20 min.

Ingredients

- 100 g Manchego DOP
- 60 g Valrhona Millot 74% chocolate
- About twenty whole almonds
- 1 acetate sheet

Preparation steps

1. Start by tempering the chocolate – this is crucial if you want to have nice, shiny chocolate with a well-developed flavour. It's important you get the temperature right at each stage.



2. Pour the chocolate beans into a round-bottomed mixing bowl, transfer the bowl to a bain-marie and allow to melt over a low heat until it reaches a temperature of 45 to 50°C, at which point take the bowl out of the bain-marie and leave to cool until it reaches 27°C. Now return the bowl to the bain-marie and bring the temperature back up to 31 – 32°C. You must use a kitchen thermometer when tempering the chocolate.
3. Meanwhile, cut the cheese into even-sized cubes. Press a whole almond into the centre of each cube then dip half of each cube into the melted chocolate. Drain well then place on the acetate sheet.
4. Leave to chill and serve between your cheese course and dessert.

? **Tip:** You could use a dark or ivory chocolate from the Valrhona range to make this recipe and try it with different nuts, such as pecan, hazelnuts or walnuts.