



Chocolate Whiskey Sponge, Pepper Powder, Purple Corn Puff.

(Advanced) - makes about 30-33 servings

"This dessert is thanks to the hard work of my sous chef Justin Binnie. It's a combination of a couple techniques we were already using. After a few exploding bottles of chocolate we finally nailed this chocolate whiskey sponge. Interesting techniques combined with unusual ingredients make this a completely unique dessert. It is as intriguing as it is delicious." - Johnny

Chocolate whisky sponge

300 grams sugar
21 grams agar
750 whole milk
600 grams dark chocolate, Valhrona®
Guanaja, melted
327 grams whisky
Dark Chocolate spray

Frozen spiced chocolate powder

300 grams water
30 grams cocoa powder
30 grams sugar
100 grams heavy cream
75 grams dark chocolate, 70%
3 grams Pepper mix

Pepper mix

20 grams pink peppercorns
10 grams black peppercorns
10 grams Sichuan peppercorns

Purple corn puff

2000 grams water
425 grams purple corn cobs, dried
100 grams sugar

500 grams Purple corn syrup
5 grams Methocel F-50
0.5 grams Xanthan gum

Garnish

Blackberries, halved
Walnuts, toasted, grated

Chocolate whisky sponge

Combine the sugar and agar and mix well. Fill blender with milk and slowly pour agar and sugar into milk while blender is on. Transfer to a pot and bring to a boil while whisking periodically. Reduce to a simmer and continue cooking for 5 minutes. Whisk in melted chocolate. Add whisky and mix well. Pour chocolate gel into 3 20-ounce soda bottles. Squeeze bottle to remove excess air then carbonate at 50 psi. Shake vigorously. Cool mix slightly under cold water, continuing to shake. Release pressure from bottle carefully and pour chocolate gel into a deep container. Place container in Cryovac machine. Cryovac chocolate gel. Turn off the machine when gel has risen up and is at full volume. (DO NOT LET IT BOIL OR YOU WILL LOSE YOUR AIR). Leave in machine to set, about 30 minutes. Remove gel from pan and cut into 1-inch cubes. Tear cubes in half along a diagonal to resemble rocks.

Frozen spiced chocolate powder

Bring the water to a simmer. Whisk in cocoa powder and sugar and bring to a boil. Whisk in the cream and chocolate, strain and cool. Pour into Pacojet container, add pepper mix and blend with an immersion blender. Freeze. Process 2 portions on Pacojet, stop machine and remove layer of powder. Repeat until entire container is processed. Store in freezer.

Purple corn puff

Bring the water and corn to a boil and simmer for an hour. Remove husks and strain liquid. Reserve Purple corn syrup in refrigerator. Preheat oven to 200°F. Place syrup in a bowl of a stand mixer fitted with the whisk attachment. Whisk powders together and slowly add to syrup. Whip to a stiff peak, or until a firm foam forms, scraping down the sides of the bowl often to avoid lumps. Gently transfer foam to a Silpat-lined sheet pan and spread slightly. Bake for one hour then transfer to a hot box or dehydrator overnight. Store in dehydrator or an airtight container.

Assembly

Place a small amount of Frozen Pepper Powder in bottom of bowl. Arrange 2 pieces of Whisky sponge and 2 pieces of Purple corn puff. Garnish with blackberries and walnuts.