

# Chocolate Shell

With Macadamia Insert, Lemon Myrtle Mousse, Espresso Salted Caramel, Wattle Seed Cream

Made With  
**Buondi**  
caffè



Prep Time:

120 mins

Cook Time:

20 mins



Serves 2



Recipe by  
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## Ingredients

### Espresso Salted Caramel

- 25g BUONDI Steady State Beans, ground
- 100ml water
- 100g sugar
- 40g butter salted
- 50ml thickened cream
- 3g salt flakes

### Chocolate Shell

- 30g butter
- 15g white sugar
- 20g NESTLÉ Continental Bitter Chocolate, melted
- 1/2 egg
- 100g plain flour
- Pinch salt

### Mousse

- 3g lemon myrtle ground
- 50g NESTLÉ DOCELLO French Vanilla Mousse
- 50g milk (below 4°C)
- 50g cream (below 4°C)

### Wattleseed Chantilly

- 100 ml cream
- 7g sugar
- 3g ground wattleseed

### To Serve

- 5g NESTLÉ Continental Bitter Chocolate

## Method

### Espresso Salted Caramel

1. Finely grind coffee beans in spice grinder, then add into a vacuum bag with water and sous vide for 1.5 hour at 73°C. Then drain through a filter cloth. Set aside.
2. Heat the sugar over a medium flame, stirring constantly until golden brown and thick.
3. Add butter and whisk vigorously to combine.
4. Add the cream and salt, wait 1 minute while it boils and add 30 ml of coffee (reserve leftovers). Set aside.

### Chocolate Shell

1. Cream butter and sugar until pale.
2. Add chocolate and mix well.
3. Add egg, mix well.
4. Add flour, salt and mix until just combined.
5. Form into a block and chill in the fridge until firm.
6. Roll out and put into tart rings, make sure to score the base to prevent bubbles. Set in the fridge for 10 minutes.
7. Bake for 10 minutes at 190°C, weighted until cooked.

### Mousse

1. Place all ingredients into bowl and whisk until stiff peaks are reached.
2. Set in piping bag until service.

### Wattleseed Chantilly

1. Whip cream with sugar to stiff peaks.
2. Mix through wattleseed.

### To Serve

1. Microplane chocolate over tart.



Nestlé  
Golden  
Chef's Hat  
Award