

DUBAI CHOCOLATE
STRAWBERRIES & CREAM

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c°

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

DUBAI CHOCOLATE STRAWBERRIES & CREAM

Chef Gary Parsons

Ingredients

SERVES 1

CH007 Callebaut No 823 Milk Chocolate Drops 33.6%	50g
DC116 Arla whipping cream 10x1Ltr	100ml
BS410 Fresh Essential Pistachio, chopped finely	20g
Mini Shredded Wheat	20g
Strawberries, cut into quarters	100g
Pistachio cream	20g

Method

1. Fill a medium saucepan with 4cm of water and place a heatproof bowl on top of the pan so that it fits snugly but doesn't touch the water.
2. Lower the heat to a very gentle simmer and add the chocolate to the heatproof bowl, then leave to melt for 4 to 5 minutes stirring regularly.
3. Whilst the chocolate is melting. Crush the shredded wheat and add the pistachio cream. Mix until they are well combined.
4. Take the chocolate off the heat and set aside.
5. For the cream add 100ml of the Arla whipping cream to a kitchen aid or hand whisk. Whisk until thick peaks and set aside.
6. Start to build the layers, first with the melted chocolate, pistachio shredded wheat, pistachio cream, strawberries and then cream - repeat this a few times and serve.



DUBAI CHOCOLATE STRAWBERRIES & CREAM
with Callebaut Chocolate, Arla Whipping Cream & Pistachio

Callebaut Milk Chocolate Drops 33.6%

Think a deep, warm colour, smooth cocoa body and sweet, caramelly notes to top it all off. This well-loved chocolate has a full-bodied taste and great workability.

Arla Pro Whipping Cream

Arla pro whipping cream is a versatile cream that can help to create, rich, stable and velvety textures across a variety of sweet and savouring dishes.

Fresh Essential Pistachio

Fresh Essentials peeled pistachios add a vivid green colour and aromatic flavour to sweet and savoury dishes.
