CHILLED WHITE CHOCOLATE AND NECTARINE FONDANTS

INGREDIENTS

SOFT NECTARINE CENTRE

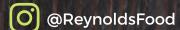- 4 nectarines, halved and de-stoned
- 50g glucose

WHITE CHOCOLATE FONDANT MIXTURE

- 340g white chocolate, chopped
- 250ml whipping cream
- 1 vanilla pod, seeds only
- 50g glucose
- 60g chilled unsalted butter, diced

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COOKING METHOD

SOFT NECTARINE CENTRE

01 Preheat the oven to 160°.

02 Line a baking tray with grease proof and place the nectarines flesh side up.

03 Sprinkle with some of the caster sugar and place into the oven for 10 to 15 minutes.

04 When cooked, the nectarines should be soft and tender. Leave to cool before transferring to a food processor, then blend until smooth before passing through a sieve.

05 Place the puree into a container and freeze until required.

06 When frozen, cut in to 2cm cubes and return back to the freezer.

WHITE CHOCOLATE FONDANT MIXTURE

01 Place six metal rings (5.5cm diameter x 4.5cm deep) on a baking tray lined with grease proof paper and place into the fridge.

02 Place the chocolate into a mixing bowl and set over a pan of simmering water.

03 In another small pan gently warm the cream, vanilla seeds and glucose together, stirring until combined.

04 When the chocolate has melted, remove the bowl from the pan and whisk in the cream mixture.Slowly stir in the diced chilled butter a little at a time.

05 Take the baking tray of chilled metal rings from the fridge and fill each ring half full with the fondant mixture and then place back into the fridge for 10 to 15 minutes.

06 After 10 to 15 minutes take the frozen nectarine puree cubes and place a cube into the middle of each ring.

07 Fill each ring to the top with the rest of the fondant mixture, then place into the fridge for two hours.

TO SERVE

Remove the nectarine fondants from their rings by warming them with a chef's blowtorch for a couple of seconds. Finally place the fondants in the centre of the plates and decorate as required.