

**Menu Type: Dessert**  
**Cuisine: Australian**

**Country: Australia**

**Name of Dish: Olive oil and chocolate delice + spiced plums + green olive sable**

**No of Portions: 6**

<b>Ingredients</b>	<b>Quantity</b>	<b>Unit</b>
800g firm plums, halved, stones removed	<b>1</b>	<b>kg</b>
Caster sugar	<b>1</b>	<b>cup</b>
Star anise	<b>3</b>	<b>each</b>
Cinnamon stick	<b>2</b>	<b>each</b>
Butter, at room temperature	<b>25</b>	<b>g</b>
Pure icing sugar, sifted	<b>60</b>	<b>g</b>
Hazelnut meal	<b>60</b>	<b>g</b>
Plain flour	<b>60</b>	<b>g</b>
Green olives, dried and then ground	<b>60</b>	<b>g</b>
<b>Chocolate delice</b>		
Dark chocolate (70% cocoa solids)	<b>135</b>	<b>g</b>
Olive oil	<b>60</b>	<b>ml</b>
Egg	<b>2</b>	<b>each</b>
Double cream	<b>250</b>	<b>ml</b>
Titanium strength gelatine leaf in cold water for 5min	<b>1</b>	<b>each</b>

### **Method:**

#### **1 Step**

**Plums:** Combine plums, sugar, star anise, cinnamon sticks in a saucepan over medium heat. Bring to the boil, stirring gently, until sugar has dissolved. Cover and cook for a further 4 to 5 minutes or until plums are just cooked.

#### **2 Step**

**Green olives sable:** Preheat oven to 180°C. Line 2 baking trays with non-stick baking paper.

Use an electric beater to beat the butter and sugar in a large bowl until pale and creamy. Add the hazelnut meal, olives and flour and fold to combine. Spoon the mixture into a piping bag fitted with a 1cm-diameter fluted nozzle. Bake in oven for 12 minutes or until golden. Transfer to a wire rack to cool completely. Grate and keep on side for service.

### 3 Step

**For chocolate mousse**, melt chocolate with the olive oil in a bowl over a saucepan of simmering water (5-7 minutes). Whisk eggs and in an electric mixer until thick (3-4 minutes).

squeeze excess water from gelatine. Add gelatine mixture to chocolate and mix quickly to combine, then add egg mixture and fold together until smooth. Fold in whipped cream, then pour mousse over sponge in loaf tin. Place remaining sponge on top and refrigerate until firm (4-5 hours).

### 4 Step

To serve: a quenelle of chocolate in the middle of a bowl, olive sable around and a spoonful of spiced plum and drizzle of extra virgin of olive oil.