



Recipe 9 – Dark chocolate crisps with orange, Accla Cress® and Shiso Green

Servings

Ten

Ingredients

- 100 g Dark chocolate, 70% cocoa
- 10 pieces Salted potato crisps
- 60 g Fine cut bitter marmalade
- ½ punnet Accla Cress®
- ½ punnet Shiso Green

Method

- Roughly chop the dark chocolate and place into a small bowl set over a small pan of water, making sure that the base of the bowl doesn't touch the water. Heat until the chocolate has just melted – it's really important with chocolate not to let it get too hot. Remove from the saucepan and stir briefly until smooth.
- Using a pair of tweezers, dunk the crisps one at a time, into the dark chocolate, turning them around so they are totally covered in chocolate.
- Lift out and place onto a parchment lined tray to set. Repeat until they're all covered, then set side in a cool place for about 30 minutes until set. Do not put them into the fridge as they will go soggy.
- To serve, using a pair of scissors, cut the Accla Cress® and Shiso Green at the base and set aside. Place the chocolate covered crisps onto a serving plate and top with a little spoonful of marmalade. Finish with the Accla Cress® and Shiso Green and serve within 30 minutes.
- Write down how you think the dish tastes, describing the different elements.