

Chocolate biscuit with figs – Dubai chocolate crisp and white chocolate mousse

Making biscuit

1. Beat the eggs with the sugar until light and fluffy.
2. Fold in the sifted flour and cocoa powder.
3. Add a pinch of salt and fold this in gently.
4. Spread the mixture onto a baking tray lined with baking paper.
5. Bake for 6 to 7 minutes in an oven preheated to 180°C.
6. Leave to cool off the baking tray and remove the baking paper.
7. Now cut out shapes the same size as the chocolate crisp.

Preparation

8. Now blend the figs with the water and lemon juice until smooth.
9. Mix the agar-agar with the sugar (this prevents clumping).
10. Add to the fig purée and bring to a boil while stirring continuously.
11. Continue boiling for at least 30 seconds (agar-agar only activates above 85°C).
12. Pour into a flat dish (lined with cling film or baking paper) to a thickness of approx. 1 cm.
13. Leave to set at room temperature, then chill briefly in the fridge (1–2 hours).
14. Cut into the desired shape. (here, like the Dubai chocolate crisp)

Finishing the dessert

Now assemble the dessert.

Start with a chocolate crisp, followed by a piece of biscuit, another chocolate crisp, then the fig jam, another chocolate crisp, and top with a quenelle of white chocolate mousse.

Finish with fresh fig pieces, atsina cress and pistachios.

Ingredients

for 6 people

Biscuit:

- 200 g sugar
- 5 eggs
- 150 g flour
- 50 g cacaopoeder
- A pinch of salt

Fig jam:

- 400 g ripe figs
- 80 g water
- 60 g sugar
- 10 g lemon juice

- 18 pieces of Dubai chocolate crisp
- 6 g agar-agar
- Pistachios
- Atsina cress
- 6 quenelles of white chocolate mousse by Cru Taste