

## Chocolate Terrine

(Serves 8)

*Recipe by Karl Winkler*

### *Ingredients:*

1/2 Liter	Heavy Cream
3	Whole Eggs
50g	Sugar
300g	Chocolate - melted
2 oz	Grand Marnier or Cointreau
Orange	Juice and Zest

### **Dessert**



### *Preparation:*

- Whip cream to soft peak.
- Over a Bain Marie whisk the eggs, liqueur, orange juice, zest and sugar until light and fluffy (sabayon).
- Fold in chocolate (melted) to eggs and sugar.
- Fold cream into chocolate mixture.
- Pour into desired form lined with cling film.
- Set in refrigerator for approx 4 hours
- Cut into 1½" slices and serve with Mocha Sauce
- 125 Milliter Whipping Cream semi- whip add 1 teasp Nescafe - dissolved in 4 oz Kahlua mix with the cream