

# Chocolate yuzu miso

## Ingredients

### For the aerated chocolate

500g/1lb 2oz good quality milk chocolate (minimum 40% cocoa solids)  
2 tbsp sunflower oil

### For the yuzu purée

125ml/4fl oz yuzu juice  
150ml/5fl oz sugar syrup  
5½g agar-agar  
salt, for seasoning  
citric acid, for seasoning

### For the miso salt

10g/¼oz dried miso powder  
20g/¾oz sea salt flakes

## Method

1. For the aerated chocolate, melt the chocolate with the sunflower oil and leave to infuse for 1 hour.
2. Strain into an espuma gun and charge with 2 bulbs.
3. Spray 100g/3½oz into a plastic container and place into a vacuum pack machine. Then place in a sous-vide machine and turn off when the chocolate reaches the top of the container.
4. Leave in the fridge for at least 2 hours. Remove from container and cut into 4 portions.
5. For the yuzu purée, mix the yuzu juice, sugar syrup and agar-agar together. Place in a pan and bring up to the boil. Pour into a container and leave to set.
6. Once set, transfer to a blender and blend until smooth. Strain and if needed, season with a little salt and citric acid.
7. For the miso salt, gently coat the salt in the miso powder and store in an airtight container until needed.
8. To serve, pipe 5 dots of the yuzu purée across each portion of the aerated chocolate and dust with 4 to 5 grains of the miso salt.

Preparation time

**over 2 hours**

Cooking time

**10 to 30 mins**

Serves

**Serves 16-20**

Dietary

**Vegetarian**

Yuzu and miso add a savoury twist to a chocolate dessert.

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