



# The Hungry Guest

## CHOCOLATE AND STRAWBERRY TRIFLE WITH TARRAGON AND OLIVE OIL

SERVINGS: 4

PREP & COOKING TIME: 30 MINUTES

### INGREDIENTS

250g dark chocolate  
500g double cream  
500g Mereworth strawberries  
½ bunch Mereworth tarragon  
20g olive oil

200g double cream  
20g icing sugar  
1 piece of brownie, broken into small pieces

### DIRECTIONS

#### For the mousse:

1. Melt the dark chocolate with 125g of the double cream. Allow to cool to room temperature.
2. Whip the remaining cream, and then gently fold into the melted chocolate mix.

#### For the strawberries:

1. Remove the stems and quarter 400g of the strawberries.
2. Finely chop the tarragon.
3. Mix the strawberries, tarragon, and olive oil together.

#### For the strawberry sauce:

1. Destem the remaining 100g of strawberries and blend to make a coulis.

#### For the cream:

1. Place the cream and icing sugar into a bowl and whisk medium peaks.

#### To assemble:

Alternate mousse, strawberries, brownie, strawberry sauce, whipped cream, then repeat. Finish with some leaves of tarragon.