Chocolate Gulgulas

with coconut Sabayone

Yeast dough

250ml Milk

15g fresh yeast

2 eggs

60g butter

40g sugar

500g flour

10g salt

Saffron powder

Make a yeast dough by sieving the flour in a mixing bowl. Dissolving the fresh yeast in 50 ml lukewarm milk and adding to the flour, cover and leave to rise.

Add all remaining ingredients and mix with the hand blender until dough forms. Cover and leave to rise.

When ready to use, knead and roll on floured surface to 3mm thickness. Use a round cutter and cut circles to fill with Ganache.

Chocolate Ganache

250g Cream

50g honey

70g butter

15g Ginger peeled and finely grated

6 Cardamom

300g dark Coverture

Boil up all ingredients except the chocolate. Grate the chocolate and pour into the hot milk and leave to melt together. Whisk until smooth and mould in small silicon moulds.

Refrigerate and use to fill the yeast dough.

Sabayone

2 Eggs

5 Yolks

120g Sugar

300ml white wine

200ml coconut milk

50g roasted coconut crisps

To serve whisk up Sabayone over the bain-marie until fluffy and the egg binding the liquid Place the Gulgulas into hot oil and deep-fry until golden brown, dry on kitchen paper and dust with icing sugar. Plate the Sabayone and place the Gulgulas into it, garnish with mint and serve.

Wine pairing the spices are best met by a Riesling Noble Late Harvest