

TOBLERONE VARIATIONS: BROWNIES, MOUSSE AND SAUCE

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GRAND HOTEL ZERMATTERHOF – RECEPIE FROM EXECUTIVE CHEF AND
PRESIDENT OF THE CERCLE CHEFS DE CUISINE ZERMATT HEINZ RUFIBACH

Toblerone, the Swiss chocolate in the shape of the Matterhorn, is known throughout the world. In the Grand Hotel Zermatterhof it is used to construct a fine dessert creation.





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INGREDIENTS TOBLERONE BROWNIES

1	egg
115g	brown sugar (course)
60g	Toblerone, dark
45g	butter
50g	flour
20g	hazelnuts peeled and chopped

PREPARATION OF TOBLERONE BROWNIES

Melt couverture, Toblerone and butter in a water bath. Beat egg and brown sugar until foamy. Mix in the flour and hazelnuts. Pour this mixture into a buttered pan and bake for 12-15 minutes at 160°C. Cool and cut into equally sized pieces.

INGREDIENTS TOBLERONE MOUSSE

75g	Toblerone, milk chocolate
25g	Grand Cru Hacienda Elvesia couverture
1	egg
1 T	powdered sugar
120g	whipping cream

PREPARATION OF TOBLERONE MOUSSE

Melt the Toblerone in a water bath. Beat the egg and powdered sugar until foamy. Mix in the melted Toblerone and stir in the whipping cream. Cool in the refrigerator for 4 hours.

INGREDIENTS WHITE CHOCOLATE SAUCE

10g	milk
20g	cream
50g	Toblerone, white

PREPARATION OF THE WHITE CHOCOLATE SAUCE

Heat up the milk and cream for a short time. Add the white Toblerone and melt.

INGREDIENTS FOR GARNISHING

Mandarin sherbet, Mandarin gel, Chocolate earth, Powdered sugar



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WINE RECOMMENDATION

Petite Arvine Extra-Brut AOC Wallis Bec de Fin Bec
Ivo Mathier, Cave Fin Bec, Sion

GRAND HOTEL ZERMATTERHOF RESTAURANT TIPS

The gourmet offer in the Grand Hotel Zermatterhof is an invitation to enjoy fine dining.

Alpine Gourmet Prato Borni (awarded 15 GaultMillau points): Home and Wanderlust is what the menus are named in a unique way on the present Valais products.

Saycheese! The ambiance is relaxed. The product quality is convincing. In brief: the Käsestübli in Zermatt.

Are you looking for a relaxing restaurant visit without quality compromises? Then visit the **Brasserie Lusi**. Whether for lunch with a view of the Matterhorn or in the evening under candlelight.