

*T. Cook's*

## **Passione d'Amanti**

Chef Lee Hillson  
[Serves 10]

Passion, as in passion fruit, is but one of the fruits used to make this amazing amalgamation of berries, chocolate and brie.

### **Ingredients**

For chocolate torte:

- 1 Cup sugar
- 1 Cup brown sugar
- 8 Tablespoons butter, unsalted
- 4 ounces semisweet chocolate, chopped
- 2 large eggs
- 2 Cups pastry flour
- ¼ Cup cocoa powder
- 1 teaspoon vanilla extract
- 1 Cup whole milk

For fruit sauce:

- 3 Cups passion fruit puree (or pineapple, or mango)
- 1 Cup sugar

For mousse:

- ½ Cup fruit sauce
- 4 ounces brie cheese, rind removed and room temperature
- 6 ounces white chocolate, chopped
- 2 Cups heavy cream, whipped to soft peaks

For garnishes:

- ¼ Cup sugar
- 1 spring mint, leaves only
- 1 pint blueberries
- 1 pint blackberries
- 1 pint raspberries
- Powdered sugar
- Large martini glasses



### **Method**

For torte:

Heat the oven to 350° F. Place the sugars and butter in a small saucepan over low heat. Stir until butter is melted. Pour into a mixer fitted with a paddle attachment. Sprinkle chocolate on top and mix just until chocolate is melted. Beat in the eggs until smooth. Sift pastry flour and cocoa together. Sprinkle on top of batter. Mix on low speed just until smooth, stopping to scrape the sides of the bowl once. Pour in vanilla and milk and mix on low speed just until smooth. Batter will be very liquid. Line an 18" x 13" x 1" baking sheet (half sheet pan) with

parchment paper. Pour batter into pan and spread batter to edges. Smooth to an even thickness. Bake until firm on top, about 12 minutes. Remove from oven and cool. Chill (or freeze) and then cut out 35 rounds, using 2" cookie cutter. Reserve 10 for this desert and freeze the remaining for another use.

For fruit sauce:

Place fruit puree and sugar in a wide saucepan over medium heat. Bring to a boil and reduce to a simmer. Cook puree, stirring occasionally, until mixture is reduced by half. Remove from heat and pour into a bowl set inside a larger bowl of ice water to chill. Refrigerate, covered, until needed.

For mousse:

Place ½ cup fruit sauce (reserve remaining sauce for composing the dessert) into a blender. Top with brie chunks and blend until smooth. Place white chocolate in a double boiler over low heat. Stir just until melted. Remove from heat. Stir brie mixture into melted white chocolate. Fold in about ¼ of the whipped cream to lighten the mixture. Fold in the remaining whipped cream until smooth. Chill until needed.

To serve:

Place the mint and sugar in a mortar. Muddle with the pestle until crumbly. Set aside. Dust the 10 chocolate torte circles with powdered sugar on both sides. Set aside. Place a tablespoon of reserved fruit sauce in the bottom of a martini glass. Space 3 slices of strawberries around the bottom of the martini glass, touching the fruit sauce. Spoon a scant ½ cup of white chocolate mousse over sauce. Stand a torte circle on its side in the center of the mousse, lightly pressing the circle into the mousse so that it stands upright. Scatter mixed berries around the torte on top of the mousse. Spoon a little fruit sauce on berries and sprinkle with mint sugar.