

Three-chocolate terrine



Ingredients (for 1 terrine)

1 kg of dark chocolate, 1 kg of white chocolate, 1 kg of hazelnut chocolate (gianduia), 3 litres of cream, 100 gr of chopped blanched hazelnuts, 1 litre of custard, 200ml of nocino walnut liqueur, 400 gr of wild berries, a few mint leaves for garnishing.

Method

First phase: melt the dark chocolate and add to one third of the cream, partially whipped; form the first layer of the terrine, about 2 cm high; add one third of the hazelnuts and put in the freezer for about 5 minutes to thicken.

Second phase: Melt the gianduia chocolate and add to the final third of partially whipped cream and then form the third layer of about 2 cm. Add the remaining hazelnuts and put in the freezer for another 5 minutes to thicken.

Third phase: melt the white chocolate and add to one third of the cream, partially whipped. Form another layer about 2 cm high and add another third of the hazelnuts. Put in the freezer for another 5 minutes to thicken..

For the sauce: 2 litre of custard with 200 ml of Nocino.

Put a large spoonful of sauce on a flat serving plate, slice the terrine and place a serving on the plate; garnish as desired with wild berries and mint leaves.

Wine: Lungarotti Dulcis