

Created by: Debra C. Argen

Sofiero Palace Restaurant Recipes - Helsingborg, Sweden

Chef Marcus Nemrin of [Sofiero Palace Restaurant \(Sofiero Slottsrestaurang\)](#) in [Helsingborg, Sweden](#) graciously shares his delicious recipe for Chocolate Coated Almond Mousse with Sea Buckthorn Sorbet.



Photo: Mat & Vänner, David Back, Sweden

Chocolate Coated Almond Mousse with Sea Buckthorn Sorbet

Recipe for 4 persons

Almond Mousse

Ingredients:

50

Grams (1.76 ounces)

Sugar

50

Grams (1.76 ounces)

Almonds

104

MI (3.5 ounces)

Milk

26

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MI (0.88 ounces)

Full fat cream

¼

Vanilla bean

1

Teaspoon

Almond oil

30

Grams (1 ounce)

Egg yolk

2

Grams (1/2 teaspoon)

Unflavored gelatin (soaked)

104

MI (3.5 ounces)

Whipped cream

Melted chocolate for coating

Method: Let the milk, cream, vanilla, almond oil, and the almonds boil for 2-3 minutes. Let the sugar caramelize in a saucepan, add the melted sugar to the boiling almond milk and let the mixture boil until the sugar has been dissolved.

Whip the egg yolk for a few minutes, and then slowly add a small amount of the boiling milk while continuing to stir. Add the egg yolk mixture back to the remaining milk in the pot and whip over medium heat until the liquid reaches 85° C (185° F). Add the gelatin and immediately pour through a strainer into a bowl. Gently mix in the whipped cream, and pour into individual molds. Freeze for a few hours and then cover with the outside with melted chocolate.

Sea Buckthorn Sorbet

Ingredients:

209

MI (7 ounces)

Sugar Syrup (simple syrup)

200

Grams (7 ounces)

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Sea Buckthorns

125

MI (4.2 ounces)

Water

Method: Blend the ingredients in a mixer, strain, and freeze in an ice cream maker.

Sea Buckthorn Jello

200

Grams (7 ounces)

Sea Buckthorns

112

MI (3.8 ounce)

Sugar Syrup (simple syrup)

½

Lemon, juiced

4

Grams (¾ teaspoon)

Unflavored gelatin (soaked)

Method: Blend the sea buckthorns and the syrup, and then add the lemon juice. Bring the mixture to a boil, and skim the surface of foam. Add the gelatin, pour into a pan, and let chill. Cut into shapes when firm.



The Chefs of Sofiero Palace Restaurant

Photo: Mat & Vänner, David Back, Sweden

Read other articles on **Sofiero Palace Restaurant (Sofiero Slottsrestaurang)** in the **Restaurants** section

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and also **Chefs' Recipes** in **Swedish**.



SOFIERO SLOTTRESTAURANG

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