Coconut, Chocolate and Davidson Plum Flavour Pearls

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This easy to prepare dessert of Coconut, Chocolate and Davidson Plum Flavour Pearls is a triumph of flavour and texture. Creamy, cold and velvety coconut sorbet.

Rich, crunchy and crumbly soil. The sweet and sour flavour burst of Davidson Plum Flavour Pearls and the thin, bittersweet chocolate shards. It’s just delightful to snap the chocolate and add a little of each component and enjoy it bite by bite.

What you’ll need

- Coconut sorbet or ice cream – around 150 ml per person
- Dark Chocolate – I quite like Lindt 70%
- Baking paper or silicon mat
- 70 g butter
- 40 g caster sugar

- 100 g Cocoa powder
- salt (pinch)
- 1 egg white
- Davidson Plum Powder – not 100% necessary but a nice addition if you can find some
- Davidson Plum Flavour Pearls

To do

If you are planning to make your own sorbet it's best begin the day before you want to enjoy your dessert. I must admit that time got away with me this time so I bought ours from our local ice cream store Unou – incredible Italian freshly churned delights. Follow this link if you want to try a recipe yourself that doesn't require an ice cream machine.

The shards of chocolate are simply dark chocolate, melted and thinly spread onto a silicone sheet or baking paper. Set aside to allow the chocolate to set until required.

For the chocolate soil combine the butter, sugar, cocoa, salt and egg white in a food processor and blitz until well mixed. Scatter onto your lined baking tray and refrigerate for around an hour before baking at 160 C for around 20 minutes. Cool completely before either using or storing in an airtight container until needed.

Ready to serve

Make sure that your serving plates or glasses are cold. Simply take a dessert spoonful or two of chocolate soil and add to each plate.

Fill a jug or glass with hot water and dip in your ice cream spoon or scoop (this will help make nice smooth portions for better presentation). Take a nice portion of the Coconut sorbet and place it onto the Chocolate soil (this will stop it sliding around the plate too)

Break the sheet of thin dark chocolate into nice shards and add to your plate.

Add a sprinkle of Davidson Plum powder and finish with some Davidson Plum Flavour Pearls.

Simply delicious! This basic serving suggestion can be adapted to so many flavour combinations too. Take a peek at some of our other Flavour Pearl flavours and simply change your sorbet to complement you choice.

Until next time

Enjoy…

from the Peninsula Larder Team

> *"What you see before you, my friend, is the result of a lifetime of chocolate.*
>
> *Katharine Hepburn*