



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

## Chocolate Cigars with Sabayon

### Ingredients

#### Chocolate cigars

200g (1<sup>1</sup>/<sub>4</sub> cups) unsalted peanuts, roasted  
200g (1<sup>1</sup>/<sub>3</sub> cups) pistachio kernels, roasted  
200g good quality dark chocolate, melted  
1 tbs honey  
15 sheets filo pastry  
125g clarified butter (ghee), melted  
Icing sugar, for dusting

#### Sabayon

5 egg yolks  
100g (about ½ cup) caster sugar  
1 tsp freshly ground nutmeg  
2-3 tbs freshly squeezed orange juice  
1 tsp vanilla extract  
2 tbs dark rum



Method  officially tested

**Serves 4**

**Makes 10 cigars**

1. To make the chocolate cigars, pound the peanuts, and pistachio™s with a pinch salt in a mortar with a pestle until finely chopped. Transfer to a bowl, add melted chocolate and honey and mix until well combined.

2. Preheat oven to 180 degrees celsius fan forced. Line a baking tray with baking paper.

3. Place pastry sheets on a clean bench top. Cover with a dry tea towel, then a damp tea towel (this will prevent it drying out). Brush 1 filo sheet with clarified butter then top with a second sheet. Repeat process so you have three sheets. Cut pastry in half crossways. Then turn 90 degrees so the slightly longer edge is facing you. Spoon 2 tbs chocolate filling along edge, leaving 3cm at both ends. Roll the pastry over the filling and reshape, then fold the edges in, brushing the exposed pastry with more butter then roll up to secure the filling. Repeat to make 10 cigars. Place onto baking tray and bake 8-10 minutes or until golden. Dust with icing sugar.

4. To make the sabayon, place all the ingredients (using 2 tbs orange juice) into a Thermomix (see note below), secure the top and set for 8 minutes at 80 degrees celsius on speed 4. Alternately combine egg yolks and sugar in a large heatproof bowl and whisk with balloon whisk until the sugar dissolves and mixture is pale and creamy. Add the nutmeg, 3 tbs orange juice, vanilla and rum and whisk until combined. Place the bowl over a saucepan of simmering water (make sure the base of the bowl doesn't touch the water) and cook, whisking gently and constantly for 8-10 minutes or until the sabayon starts to thicken, take care as it curdles quickly.

5. Spoon sabayon into martini glasses and serve with warm chocolate cigars.

*Note: Thermomix is a bench top appliance gaining popularity in commercial kitchens for its ability to chop, beat, mix, whip, grind, knead, mince, blend, heat, stir, steam and weigh food. Priced at well over \$1000.00.*