Chocolate Orange Cream Terrine

One smooth chocolate-orange cream terrine, about 2¾ cups (650 ml); 8 rich small dessert slices · Active 35 min · Total 11 hr

Ingredients

- Unflavored powdered gelatin, 12 g (one standard 7 g envelope plus 5 g weighed from another), of specified setting strength
- 6 tablespoons cold drinking water (90 ml)
- 1¼ cups pasteurized whole milk (300 ml), divided
- ¾ cup pasteurized heavy cream (180 ml), kept cold
- ¼ cup plus 1 tablespoon unsweetened cocoa powder (25 g)
- ¼ cup plus 2 teaspoons granulated sugar (60 g)
- ½ teaspoon food-grade orange extract (2.5 ml)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Small saucepan, Bloom bowl, Mixing bowl and whisk, Scale and measuring jug, Metal loaf mold of at least 1-liter capacity, Paper towel, Food thermometer, Thin knife, Cold platter, Refrigerator

Allergens

Milk. Check labels and substitutions.

Make it

1. Check mold capacity, dry and oil lightly. Bloom gelatin over 90 ml cold water 5–10 minutes in bowl. Whisk cocoa and sugar with 30 ml cold milk in saucepan until smooth paste, then whisk in 120 ml more milk.

2. Bring cocoa mixture to bubbling simmer over medium-low heat while whisking and simmer 1 minute. Remove from heat and cool to 140–150°F (60–65°C), then stir in bloomed gelatin until fully dissolved. Whisk in remaining 150 ml cold milk and cold cream.

3. When smooth and lukewarm, stir in measured orange extract. Pour into mold with at least ½ inch (1.25 cm) headroom; refrigerate excess separately. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm. Allow 11 hours total including cocoa cooking/cooling.

4. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 8 rich small slices with clean thin knife, wiping between cuts. Serve plain.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Read cocoa, milk, cream, extract and gelatin labels. Extract is food-grade, not essential oil.

A useful detail

Water, milk and cream total 570 ml, plus 25 g cocoa, 60 g sugar and extract. Twelve grams gelatin supports roughly 650 ml. Cocoa is simmered before gelatin, and orange juice is not an ingredient.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.