

## Mocha Bavarois on a Bed of Butter Crisps

### Recipe butter crisps

- 5 butter crisps
  - 80 g milk chocolate
  - 40 g praline paste
1. Mix the melted milk chocolate with the praline paste, crush the butter crisps and add to the mixture
  2. Spread out the filling in a thin layer on baking paper and allow to set in the fridge

### Recipe mocha bavarois

- 250 ml milk
  - 100 g sugar
  - 4 egg yolks
  - 4 sheets of gelatine
  - 40 ml whiskey
  - 5 g instant coffee
  - 400 g cream
1. Bring water, sugar and glucose to the boil
  2. Add instant coffee, strength as desired
  3. Cool to 40°C
  4. Add the soaked gelatine
  5. After cooling add the whiskey



### Recipe Coffee Mirror

- 100 ml water
  - 50 g sugar
  - 50 g glucose
  - 1.5 sheets of gelatine
  - instant coffee
  - whiskey
1. Stir the milk, sugar, instant coffee and egg yolks until nappe consistency is obtained (= mixture thickly coats the back of a spoon)
  2. Soak the gelatine in cold water
  3. Add the soaked gelatine to the still warm composition
  4. Whip the cream until  $\frac{3}{4}$  stiff
  5. Add the whiskey to the composition
  6. Add the whipped cream
  7. Line the bottom of the ring with a layer of butter crisps
  8. Fill the ring with the bavarois
  9. Level off the top of the ring with a palette knife
  10. Place the cake in the freezer

### Finishing the cake

1. Finish the top of the cake with a coffee mirror
2. Unmould the ring using a Bunzen burner
3. Finish the side of the cake with Jules Destrooper Dentelles
4. Finish the top with a butter crisp and a chocolate motif

**Enjoy!**