

Chocolate Fantasy with Paris Waffles and Almond Thins

This recipe consists of a dessert buffet of an Almond Biscuit with Raspberry sauce and flambéd Conference pears combined with a pear mousse

Recipe Almond Biscuit

- 4 egg yolks
 - 150g almond bread 'Jules Destrooper'
 - 4 egg whites
 - 100g sugar
 - 50g flour
 - 30g butter
 - ½ vanilla pod
1. Beat the egg yolks and the crumbled almond bread morsels and vanilla marrow until light and fluffy
 2. Beat the egg whites until stiff and slowly add the sugar
 3. Carefully mix these egg whites into the first composition
 4. Fold in the flour and the melted butter
 5. Pipe mounds on baking paper
 6. Bake at 220°C

Recipe Strawberry sauce

- 200g raspberry coulis
 - 100g sugar
 - 1 sheet of gelatine
1. Heat up the raspberry coulis and the sugar
 2. Mix in the gelatine

Recipe flambéd Conference pears

- 480g pear chunks
 - 50g butter
 - 50g glucose
 - 30g pear liqueur
1. Melt the butter in a pan
 2. Stir in the pear chunks and the glucose
 3. Flambé with pear liqueur



Recipe Conference pear mousse

- 150g Debic cream Anglaise * (Madibic)
 - 400g caramelised pears
 - 3 sheets of gelatine
 - 7g pear liqueur
 - 250g Debic cream 40%
 - 60g chocolate
1. Mix the cream anglaise and the pears
 2. Mix in the melted gelatine
 3. Add the liqueur
 4. Fold in the half-whipped cream
 5. Add 1/3 of the pear mousse (=250g) mix in 60g melted chocolate

* Cream Anglaise: 100g milk, 1 egg yolk, 25g sugar -> stir =82°C

Plate assembly

- Line plastic decal with 300g chocolate and shape into a basket
- Fill with alternating layers of paris wafers 'jules destroyer', almond biscuit, caramelised pear chunks and two types of mousse (mousse without chocolate and mousse with chocolate)
- Arrange on plate
- Pour raspberry sauce over the cake
- Finish with fresh fruit

Enjoy!