

House of Cards with Almond Thins, Mascarpone and Amaretto Cream

Recipe that serves 12

- 4 sheets of gelatine
- 300g mascarpone
- 400g granulated sugar
- 5 tablespoons lemon juice
- 50g butter
- 100ml water
- 120g powdered sugar
- 500ml whipping cream 40%
- 1L milk
- shot of Amaretto
- vanilla pod
- 7 eggs
- 50g almond slivers
- 1 pack of almond bread Jules Destrooper 175g
- springform of approx. 20cm dia.



Recipe House of cards

1. Soak the sheets of gelatine in the water
2. Butter the springform
3. Melt 100g sugar, water and gelatine
4. Combine the mascarpone with the lemon juice and the cooled gelatine preparation
5. Whisk the cream with powdered sugar and fold into the cheese mixture
6. Pour the cheese mixture into the springform and allow to settle in the fridge

Recipe Vanilla sauce

1. Bring 1 litre milk with a split vanilla pod to the boil
2. Whip up 300g granulated sugar with 7 egg yolks
3. Add the boiling milk to the mixture, initially bit by bit
4. Bring to nappe consistency with wooden spoon over gentle heat
5. Allow to cool
6. Flavour with a shot of amaretto

Plate assembly

1. Cut out three slices, per portion, from the set cheese cake, each slice having the size of an almond cookie. Border the slices with an almond cookie
2. Decorate the plate with a vanilla sauce mirror
3. Finish the house of cards with an extra almond bread cookie
4. Sprinkle the assembly with hot toasted almond slivers

Enjoy!