

Dessert Plate with Cinamon Biscuits

Light almond biscuit

- 200 g broyage (almond powder / icing sugar)
 - 2 eggs
 - 55 g egg whites
 - 180 g yolks
 - 70 g sugar
 - 80 g flour
1. Beat yolks, eggs and broyage until light and fluffy
 2. Whip egg whites and sugar until frothy
 3. Fold the frothy mixture into the first mixture
 4. Fold in the flour
 5. Spread out on a baking tray and dust with slivered almonds
 6. Bake for 8 minutes at 220°C

'Cinnamon' mousse

- 140 g cinnamon
 - 500 g milk
 - 20 g CPT
 - 150 g syrup
 - 8 yolks
 - 7 sheets of gelatine
 - 500 g whipping cream
1. Steep the cookies in the milk
 2. Cook the syrup and pour onto the yolks
 3. Beat cold
 4. Cook the milk and add CPT
 5. Soak the gelatine, melt and add to the milk
 6. Add pâte à bombe
 7. Add the cream whipped until 2/3 stiff



Ganache

- 60 g milk
 - 70 g cream
 - 280 g couverture 8LL
 - 20 g glucose
1. Cook the milk and the cream
 2. Add glucose
 3. Pour on chopped chocolate and stir to a smooth consistency

Pastry assembly

1. Cut the light almond biscuit into strips
2. Line the bavarois block with plastic
3. Place a rim of almond biscuit
4. Use a cut-to-size 'Paris butter crisp' as bottom of the pastry
5. Fill half the pastry with the mousse
6. Place another intermediate bottom of 'Paris butter crisp'
7. Finish with the mousse
8. Allow the assembly to set in the deep freezer
9. Dust with cinnamon and draw a neutral mirror
10. When sufficiently hard, unmould

Plate arrangement

1. Make a drawing with ganache on the plate
2. Arrange 3 cinnamon sticks in a triangle on the plate
3. Finish the pastry with a miniature butter crisp and chocolate rings
4. Place the pastry on the plate
5. Finish the plate with pistachios, cinnamon and mini-apples

Enjoy!