

Tower with Almond Thins

Recipe

- 2 egg yolks
 - 150 g sugar
 - 100 g finely chopped almonds
 - 20 g Amaretto
 - 6 bl. gelatine
 - 500 g cream
 - 150 g almond bread cookies "Jules Destrooper"
1. Soak the gelatine in cold water
 2. Whip the cream until $\frac{3}{4}$ stiff
 3. Beat egg yolks and sugar together
 4. Add almonds and Amaretto
 5. Melt the gelatine and stir in
 6. When the gelatine has gelled, fold in the whipping cream
 7. Put chocolate cookies on the bottom of an oval mould
 8. Fill the mould for $\frac{1}{3}$ with bavarois, cover with almond cookies, further fill with bavarois until $\frac{2}{3}$ full, and again cover with almond cookies
 9. Top up with bavarois
 10. Unmould and arrange the chocolate around the pastry
 11. Provide the mirror together with the garnishes

Chocolate sauce

- 200 g cream
 - 80 g white chocolate
 - a few drops green colouring
1. Bring cream to the boil
 2. Add chocolate
 3. Add colouring

Sugar

- 200 g sugar
 - 80 g water
 - 80 g glucose
1. Cook everything until it caramelises
 2. Draw lines with a spatula



Enjoy!