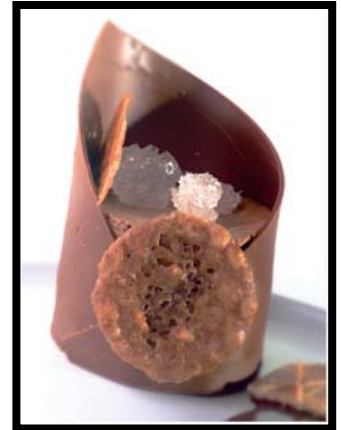


Chocolate Crown with Florentines

- 1 ring 23 cm dia., 5 cm high
- 2 rings 6 cm dia., 5 cm high

Recipe Biscuit vanilla

- 250 g egg whites
 - 150 g sugar
 - 300 g broyage 50%
 - 250 g flour
1. Whip the egg whites and the sugar to soft peaks
 2. Carefully blend the broyage and flour with the egg white peaks
 3. Pipe the desired form onto a buttered and lightly flour-dusted tray
 4. Bake in an oven at 180 to 190°C



Recipe white chocolate mousse with Florentines

- 350 g white chocolate
 - 150 g butter
 - 165 g egg whites
 - 200 g sugar
 - 60 g water
 - 120 g Florentines
1. Boil sugar and water to a temperature of approx. 121°C
 2. Stirring constantly, pour this mixture onto the egg white peaks and keep stirring until the mixture is cold
 3. Beat the butter until very light and fluffy and stir in the chocolate
 4. Carefully fold in the italian meringue and mix in the finely chopped florentines

Recipe chocolate mousse

- 12 egg whites
 - 300 g sugar
 - 95 g water
 - 225 g melted chocolate 811
 - 500 g cream
 - 3 sheets of gelatine
1. Soak the gelatine for 15 minutes in plenty of cold water
 2. Boil 240 g sugar with the water to 121°C
 3. Beat the egg whites until stiff
 4. Pour the boiled sugar onto the egg white peaks, stirring constantly
 5. Slowly beat the egg white peaks until cold
 6. Also beat the cream with the remaining sugar
 7. Fold the egg white peaks into the cream
 8. Fold the chocolate into the cream-egg white mixture
 9. Melt the gelatine and add to the chocolate mixture

Recipe vanilla sauce

- 250 g milk
 - 3 egg yolks
 - 75 g granulated sugar
 - ½ vanilla pod
1. Split the vanilla pod lengthways, put into the milk and bring the milk to the boil
 2. Beat the egg yolks with the sugar
 3. Pour the boiling milk onto the egg yolks-sugar mixture, stirring constantly
 4. Heat the sauce thus obtained, still stirring, to approx. 85°C
 5. Keep stirring until the sauce has cooled

Recipe chocolate sauce

- 125 g milk
 - 125 g cream
 - 60 g sugar
 - 180 g chocolate
1. Melt the chocolate in a bain-marie
 2. Combine milk, cream and sugar and bring to the boil
 3. Add this mixture to the melted chocolate, stirring constantly, and keep stirring until a smooth sauce is obtained

Assembly

1. Put a layer of biscuit vanilla on the bottom of the rings
2. Fill the rings with the white chocolate mixture until half full
3. Put a layer of coarsely chopped florentines on the white chocolate mousse
4. Fill the rings further with the chocolate mousse and level off at the top with a palette knife
5. Allow to set in the deep freezer
6. Take out the small rings with the aid of a heat source and put on a tray
7. Place back in the deep freezer
8. Line the large ring with the chocolate sauce, draw a few lines of vanilla sauce through the chocolate sauce, draw the point of a knife through the lines and the chocolate sauce so as to obtain a marble effect
9. Remove the ring from the cake with the aid of a heat source and place the cake back in the deep freezer
10. Finish the chocolate: pour the chocolate onto a frosted marble, spread it out, cut out an elongated triangle and arrange it around the cake and the small pastries
11. Optionally, sprinkle some powdered sugar on the large cake
12. Decorate the small pastries with some granulated sugar and an ornament in chocolate
13. Cover the edge where the chocolate border meets and what can be seen of the mousses with finely chopped florentines
14. Sprinkle the pastries with powdered sugar and place in the middle of a plate
15. Pour some chocolate sauce around the pastry and marble it with some vanilla sauce
16. Dust the plate with powdered sugar

Enjoy!