Tripplo: Vanilla rectangle

made by Bart de Gans



Recipe

Flourless sponge cake

Pasteurized egg whites	270g
Sugar	90g
Pasteurized egg yolks	70g
Dark chocolate couverture 58%	360g
Butter	70g
Totaal	

Flourless sponge cake

Vanilla cremeux

White couverture 35%	85g
Cream 35%	195g
Bourbon vanilla bean	5g
Vanilla extract	1g
Powdered gelatine	3g
Water for gelatine	15g
Chilled cream 35%	195g
Totaal	

Vanilla cremeux

Coffee ganache

Glucose	15g
Milk couverture	165g
Cocoa butter	20g
Fresh cream	200g
Coffee expresso beans	27g
Butter	27g
Totaal	

Coffee ganache

Coffee chocolate glaze

Oil	100g
Dulcey couverture	350g
Caramelized almonds, chopped	85g
Grounded coffee	5g
Totaal	

Coffee chocolate glaze

Assembly, layout and finishing

Enjoy this exciting recipe.

Featured Product(s)