

Craquissim Absolu




Marguerite

Ingredients Daquoise Biscuit

Weight

Almond powder	0.220 kg
Icing Sugar	0.220 kg
Egg White	0.230 kg
Sugar	0.075 kg

Chocolate Mousse

Delice Instant	0.300 kg
Water	0.750 kg
Dark Chocolate, melted	0.525 kg
Lactofil	1.000 kg

Ingredients Crunchy Layer

Pralin Croquant	0.750 kg
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Preparation

1. For Daquoise sieve Almond powder with powdered Sugar, whip egg white with sugar and fold in.
2. Spread in a frame with baking paper 30 x 40 cm.
3. Bake at 170 ° 25 minutes. Spread with temperate **Pralin Croquant**.
4. Make a custard Cream with **Delice Instant** and Water.
5. Add melted Chocolate. Cool down to 25° Celsius.
6. Fold in whipped Cream and spread on the base.
7. After cooling spread with **Royal Miroir Chocolat**.

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