



## CHOCOLATE BAVARIOS

*Chocolate bavarios is a winning dessert you can eat with a spoon. Depending on its container and the decorations it's served with, it can be transformed into a truly special dessert.*



### INGREDIENTS:

**125 g** extra dark chocolate Emilia  
**5** eggs  
**125 g** butter  
**225 g** sugar  
**125 g** flour  
**1/2** package baking powder  
**some** salt  
**some** butter and sugar for the pan



Difficulty  
**MEDIUM**



Preparation  
**335 min**



Portions  
**4**

**1**

Heat the milk with the vanilla, without bringing it to a boil. At the same time, soak the gelatin sheets in cold water. Beat the egg yolks with the sugar until foamy and creamy. Remove the vanilla pod from the milk and pour slowly into the egg cream. Add the strained gelatin.

### TIP

To create more contrast, decorate with Emilia white chocolate curls, berries and mint leaves.

**2**

Place the cream over a very low heat to dissolve the gelatin. Before bringing it to a boil, remove from heat and add chopped Emilia chocolate and a tablespoon of rum. Mix and let cool at room temperature. Whip the cream and fold into mixture, mixing from top to bottom so it doesn't deflate



**3**

Grease the pan with oil and delicately pour in the mixture. Chill in the refrigerator for at least 5 hours. When serving, dunk the pan into hot water for a few seconds, then turn over onto a serving dish. Decorate with dark chocolate curls.