



## THREE CHOCOLATE BAVAROIS

*A bavaois with white, milk and dark chocolate served in an elegant glass to enjoy every spoonful.*



### DECORATION

**150 gr** whipped cream  
**some** pomegranate seeds  
**some** hazelnut crumble

### INGREDIENTS:

#### CREME ANGLAISE

**250 gr** fresh cream  
**250 gr** fresh skim milk  
**100 gr** egg yolks  
**50 gr** caster sugar

#### DARK CHOCOLATE BAVAROIS

**150 gr** crème anglaise  
**250 gr** Emilia extra dark chocolate  
**200 gr** semi-whipped cream

#### MILK CHOCOLATE BAVAROIS

**150 gr** crème anglaise  
**200 gr** Emilia milk chocolate  
**4 gr** gelatin

**150 gr** whipped cream

#### WHITE CHOCOLATE BAVAROIS

**150 gr** crème anglaise  
**200 gr** Emilia white chocolate  
**150 gr** whipped cream  
**4 gr** gelatin



Difficulty  
DIFFICULT



Preparation  
120 min



Portions  
6

1

Shave the three chocolates separately into small flakes and put them into three separate metal bowls. Prepare a crème anglais: heat the milk and cream and in a bowl beat the egg yolks and sugar. Add the mixture to the milk and cream, heat over a very low temperature (or use a double boiler) and stir with a spatula. Let simmer until the cream thickens.

### TIP

If you don't add the hazelnut crumble, this dessert is gluten free and can be decorated with sheets of dark chocolate.



- 2 As soon as it's ready and while it's still hot, pour equal portions into the three chocolates, whisk and melt the chocolate, making sure to keep the chocolates separate. Where necessary, add gelatin that has been softened and dissolve well. Chill the mixtures and add the semi-whipped cream.
- 3 Take two old-fashioned glasses and start with the white chocolate bavaois, taking up  $\frac{1}{4}$  of the glass, chill in the freezer and repeat with the milk chocolate, then the dark chocolate. Finish with whipped cream, hazelnut crumble and pomegranate seeds.