

CRUNCHY COLOMBA MILLE-FEUILLE

Want to serve a simple and very tasty dessert with leftover colomba? This crunchy mille-feuille is easy but makes a big impact.



INGREDIENTS:

100 g Emilia sweetened cocoa powder
4 dl milk
20 g cornstarch
100 g colomba
some fresh ginger to taste
10 g cardamom seeds
some dried oranges for garnish
some powdered sugar



Difficulty
EASY



Preparation
25 min



Portions
4

1 Dissolve the cocoa and starch in the milk, bring to a boil over a low heat and stir until a sort of hot chocolate is made.

2 Cut slices of colomba the right size for the bowl or container you would like to serve it in. Toast the slices quickly in a non-stick pan.

3 Add the spices to the chocolate sauce (the ginger should be peeled, the cardamom should be shelled and its seeds crushed). Then pour it hot on the bottom of the bowl, alternating with layers of the toasted colomba. Garnish with the powdered sugar and dehydrated oranges.

TIP

In order to cut thin slices of colomba, take it out of its bag the day before so that it hardens and is easier to cut.