

## CHOCOLATE CLUB SANDWICH

*The club sandwich is the number one English sandwich. Many good ingredients enclosed in soft slices of bread. We propose you this sweet chocolate solution.*



### INGREDIENTS:

- 12** slices of brioche bread
- 8** tablespoons of Emilia Zaini chocolate cream
- 100 g.** Emilia Zaini extra dark chocolate
- 150 g.** chocolate-mousse
- FOR THE MOUSSE**
- 300 ml** cream
- 200 g.** Emilia Zaini extra dark chocolate



Difficulty  
**EASY**



Preparation  
90 min



Portions  
8

- 1** To prepare the bread: cut all the crusts, then cut the squares of brioche thus obtained into two triangles

### TIP

This sandwich can be adapted to the tastes of your guests by replacing the dark chocolate flakes with those of milk or white chocolate. This recipe can be used to recover some leftover mousse

- 2** Spread 8 triangles of bread with Emilia Zaini chocolate cream, then sprinkle them with abundant dark chocolate flakes and close with a second slice of bread.
- 3** To prepare the chocolate mousse: melt the chocolate in a double boiler in a bowl. Separately, whip the cream, set aside a third and gradually incorporate the melted chocolate with the rest with the help of a spatula. Leave both the chocolate mousse and the cream to cool in the fridge for about an hour.