

Crunchy and fluffy waffle, creamy chocolate, chantilly rosette with roasted almonds |

Recipe for 12 tapas

Description

Ingredients

Waffle

- 200 Gr Flour
- 1 Tsp Baking powder
- 82 Gr Cornstarch
- 50 Gr Sugar
- 1 Pinch(es) Salt
- 1 Tsp Vanilla extract
- 50 Gr Melted butter
- 2 Unit(s) Egg
- 250 Ml Water
- 250 Ml Whipped cream

Dark chocolate cream

- 75 Ml Milk
- 75 Ml 35% cooking cream
- 2 Unit(s) Egg yolk
- 15 Gr Sugar
- 125 Gr Dark chocolate

Chantilly cream

- 200 Ml 35% whipping cream
- 40 Gr Sugar

Garnish

- 25 Gr Icing sugar
- 1 Handful(s) Sliced almonds

Preparation

- Preparation time **50 mins**
- Preheat your **waffle iron** at **350 F°**

Waffle

In a bowl, mix together the flour (sieved), corn starch, salt and the seeds of the vanilla beans. Add the beated eggs and water. Mix with a whisk. Add the melted butter when still warm and hte cream slightly whipped.

Pour the dough in the waffle iron slightly buttered. Make sure they re cooked enough and let cool down aside.

Chocolate cream

In a pot, warm the milk, cream and vanilla.

In a bowl, beat the yolks with sugar until white.

Pour the liquid mix on the eggs. Put back in the pot and cook at low heat while whisking until the cream coats a spoon. Pour threw a fine mesh sieve on the chocolate. Let melt for few minutes and mix until smooth. Let cool down. Pour in a pastry bag and put aside in the fridge.

Chantilly cream

In a bowl, pour the cold cream and sugar, whisk until the cream gets thick and form soft peaks.

Put aside in the fridge and use when ready with a pastry bag with a star tip

Dressing

When waffles are cold, fill every other hole with the chocolate cream and the others with the chantilly cream

Sprinkle with icing sugar.

Bon appétit!