

AUTUMN LEAF

16 individual cakes or two 20 cm cakes

Ingredients

Crispy base

Dry mixed cereal (oats, corn flakes, puffed rice)	250 g
Milk chocolate couverture	120 g
Hazelnut almond praline	120 g
Cocoa butter	20 g

Chocolate sponge

Whole eggs	320 g
Caster sugar	160 g
Glucose syrup	50 g
Flour	140 g
Cocoa powder	35 g
Butter	40 g

Pear centre

Pear high fruit compote 	500 g
Caster sugar	35 g
X58 pectin	7 g

Almond milk

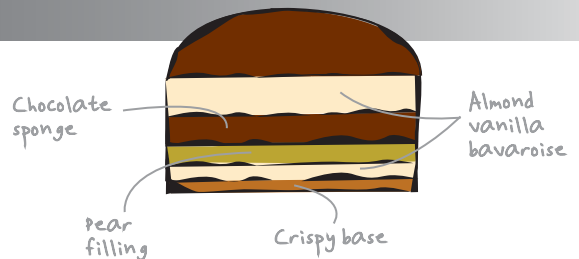
Ground almonds	200 g
Milk	630 g
Caster sugar	120 g

Almond-vanilla bavaroise

Almond milk	50 cl
Caster sugar	120 g
Egg yolks	160 g
200B gelatine	16 g
Whipped cream	500 g
Grated vanilla stick	Sq

Spray mixture

Cocoa butter	500 g
70% dark chocolate couverture	600 g



Crispy base

Toast the cereals in the oven for five minutes at 180°C to obtain a crispy texture. Melt the cocoa butter, add the couverture and the praline and mix to obtain a uniform texture. Add the cereals. Roll out between two sheets to a thickness of about 0.5 cm and freeze before cutting into rounds.

Chocolate sponge

Whisk together the eggs, sugar and glucose syrup. Using a spatula, fold in the sifted flour and cocoa powder, and then the cooled melted butter. Cook this mixture on parchment paper in rings, with a smaller diameter than the desserts, at 170°C for about 15 minutes.

Pear filling

Heat the pear high fruit compote to 60°C. Incorporate the sugar mixed with the pectin. Bring to the boil for one minute. Pour into rings with a smaller diameter than the desserts, and freeze.

Almond milk

Boil the milk, sugar and ground almonds for 3 to 4 minutes. Leave to infuse for several hours. Pass through a fine sieve.

Almond-vanilla bavaroise

Bring the almond milk to the boil with the scraped vanilla pod. Beat the sugar and eggs yolks until foamy, then add the milk. Heat to 83°C. Take off the heat. Add the gelatine and pass through a fine sieve. When cold, fold in the cream whipped to a foamy consistency.

Assembly

Arrange the crispy bases. Cover with a thin layer of the almond-vanilla bavaroise. Add the pear centre, followed by the chocolate sponge and then a final layer of almond-vanilla bavaroise. Coat with the chocolate spray. Decorate.