

Dark chocolate cream pot, salted butter caramel puffed rice |

Recipe for 12 Tapas



Description

A chocolate cream that will delight young and old alike. A quick and easy technique.

Note

You can replace the glucose with corn syrup.

The glucose will help stabilize the mixture and maintain its texture.

Ingredients

Liquefied ganache

- 500 Gr Cream 35%
- 250 Gr Dark chocolate
- 1 Tbsp Honey

Rice soufflé with salted butter caramel

- 60 Gr Sugar
- 25 Gr Butter
- 100 Gr Cream 35%
- 1 Pinch(es) Sea salt flakes
- 75 Gr Rice crispies

Preparation

- Preparation time **90 mins**
- Resting time **60 mins**

Liquefied ganache

Place the chocolate in small pieces in a bowl.

In a saucepan, bring the cream and glucose to the boil.

Pour the hot cream over the chocolate in three batches, whisking gently as you go.

Finalize with a hand blender, to ensure a smooth mixture.

Pour the ganache into the verrines (60g).

Rice soufflé with salted butter caramel

In a saucepan, dry-cook the sugar until it takes on a blond color, then add the butter and stir.

Add the hot cream in batches, whisk and bring to the boil for about two minutes, until the mixture is smooth. Ideally, strain the sauce through a cheesecloth if necessary.

Assembly

Once the ganache has solidified in the refrigerator, carefully place the salted butter caramel puffed rice on top.

Bon appétit!