

# Chocolate raspberry avalanche

PORTIONS	PREPARATION TIME	COOK TIME	
4	1 hour	1 hour	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	LUNCH	BRUNCH	APPETIZER



RECIPE CREATED BY  
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## / List of ingredients



Chocolate Avalanche RTB 52706  
Quantity: 6

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Chocolate pastry cream :  
450g milk  
70g eggs yolks  
60g sugar  
25g corn starch  
180g dark chocolate  
60g unsalted butter at room temperature

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Gourmet icing :  
500g dark chocolate  
75g grape seed oil  
110g roasted and diced almond

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200g fresh raspberries

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icing sugar for decoration



## / Preparation steps

### STEP 1

Make the chocolate pastry cream the day before:

- Bring the milk to the boil in a saucepan
- Mix the sugar, egg yolks and cornflour together
- Add the milk a little at a time, stirring constantly to maintain a creamy texture
- Return the mixture to the saucepan and bring to the boil before pouring over the chocolate
- Add the butter a little at a time, leave to cool and place in the refrigerator overnight.

### STEP 2

Thaw the avalanche at room temperature for 40-50 minutes while pre-heating the oven to 350°F.

### STEP 3

Chocolate almond icing:

Melt the chocolate and oil in a double boiler, then add the roasted almonds. Place in the fridge when the glaze has reached 35°C.

### STEP 4

Cut the avalanches in half and arrange them vertically in the round tin, baking for 18-22min. Leave to cool before unmolding.

### STEP 5

Dip the avalanches in the icing and arrange on a plate. Using a piping bag, fill the center with the pastry cream and add raspberries.