

Chocolate raspberry avalanche

PORTIONS	PREPARATION TIME	COOK TIME	
6	30 min	20-24 min	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	LUNCH	BRUNCH	APPETIZER



RECIPE CREATED BY
Sylvain Leroy, Corporate Chef - USA

/ List of ingredients



RTB Decadent Brioche 52435
Quantity: 6

3	Granny smith apples
100g	sugar
20g	butter
1	lemon for the juice

	<u>Whipped apple Ganache:</u>
150g	apple juice
10g	honey
200g	white chocolate
370g	whipping cream 35%



BRIDOR

/ Preparation steps

STEP 1

Preheat oven to 180°C (350°F).

STEP 2

Bake the still-frozen buns in a mold for 20-24 min..

STEP 3

Dice the apples and add the water and lemon. In a saucepan, melt the sugar until golden-brown, add the butter, then the apples and cook until you obtain a nice compote.

STEP 4

Apple whipped ganache:

Boil the apple juice with the honey and pour the mixture over the white chocolate. Add the cream and chill for 2 hours before whipping.

STEP 5

Place the brioche on a plate, pipe the ganache with a piping bag, and garnish the center with the caramelized apples.