

# Mrs Alphonse

NIBBLEDISH CONTRIBUTOR

## Ingredients

## 2 sponge cakes

### Ganache

- 125g dark chocolate cut into small pieces
- 125g whipping cream
- 50g butter

#### **Chocolate Bavarois**

- 150g milk
- 2 egg yolk
- 30g sugar
- 280g whipping cream
- 11/2 gelatine sheet
- 160g dark chocolate cut into small pieces

#### **Coconut Bavarois**

- 225g milk
- 80g coconut cream
- 4 egg yolk
- 40g sugar
- 3 gelatine sheet
- 230g whipping cream

## Instructions

#### For Ganache

- Heat cream and butter in a sauce pan until it comes to a boil; remove from heat.
- 2. Add in chocolate, whisk until smooth.
- 3. Place the saucepan in a bowl of ice to cool the mixture, stirring occasionally until thick but spreadable.
- 4. Spread the ganache on the swiss roll and roll it.
- 5. Put it in the fridge to let the ganache set.
- 6. Cut the swiss roll 1cm thick and line slices in a bowl, to make the turtle's shell.

#### For Chocolate Bavarois

- 1. Soak gelatine sheets in cold water.
- 2. Melt chocolate over a double boiler.
- 3. Bring milk to boil.
- 4. In a bowl, beat egg yolks and sugar, slowly pour the boiling milk over egg mixture. Pour it back in the saucepan, stir with a wooden spoon until the mixture coats the back of the spoon. Remove from heat, stir in the gelatine and melted chocolate mix well and leave to cool.
- 5. Whip cream to a medium peak. Fold into the cool chocolate mixture. Pour it over the swiss roll and let it set.

#### For Coconut Bayarois

- 1. Soak gelatine sheet in cold water.
- Bring coconut cream and milk to boil.
- 3. Beat egg yolk and sugar, slowly pour the mixture over egg mixture. Pour it in the saucepan, stir with a wooden spoon until the mixture coats the back of the spoon. Remove from heat, stir in the gelatine and leave to cool.
- 4. Whip cream to medium peak and fold into the cool mixture. Pour it over the chocolate bayarois.
- 5. Let it set in the fridge for 1 hour then place the sponge cake on top.

Let it set for 3 hours in the fridge. milk buns for the head and legs.	. Use a piece of sponge cake for the tail and brioche or