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

1. 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 Bavarois

1. Soak gelatine sheet in cold water.
2. 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 bavarois.

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. Use a piece of sponge cake for the tail and brioche or milk buns for the head and legs.