

# FINALLY, A REAL FRENCH VIENNOIS DESSERT!

A Valrhona recipe.

Makes 10 small glasses

Level: Easy



## CHOCOLATE CREAM

	Sugar
100g	
	Maïzena corn starch
20g	
	COCOA POWDER
20g	
	Whole milk
60cl	
	Liquid cream 35%
15cl	
	GUANAJA 70% CHOCOLATE
100g	

Mix the sugar, Maizena corn starch and cocoa powder. Boil the milk with the cream and pour a small amount onto the sugar, Maizena corn starch and cocoa powder. Use a whisk to mix vigorously. Boil for 1 minute. Pour one-third of the mixture onto the chocolate and beat. Once you have poured all the preparation onto the chocolate, mix, then place in the fridge. Once it has cooled, pour the cream into small pots (approx. 25g per pot).

## ORANGE BLOSSOM WHIPPED CREAM

	Liquid cream 35%
25cl	
	Icing sugar
25g	
	Orange blossom
20g	

Mix all the ingredients together. Use an electric whisk to stiffen the mixture into firm, airy peaks. Pour into a pastry piping bag or use a spoon to garnish the little pots of viennois cream.

## TIP

You can swap the orange blossom for vanilla pods or lemon zest.

