

# Raspberry and chocolate glass

## 3 preparations:

- Biscuit
- Chocolate raspberry mousse
- Raspberry topping



## Biscuit

55 g	almond powder
160 g	icing sugar
75 g	eggs
125 g	egg yolks
65 g	flour
50 g	cacao powder
190 g	egg whites
75 g	caster sugar
65 g	melted butter

Mix together the icing sugar, almond powder, eggs and egg yolks and whip it up. Melt the butter. Mix the flour and cacao powder. Whip up the egg whites with a pinch of salt and add the caster sugar. Softly add the meringue to the first mixture and add the sieved cacao flour. Mix part of the paste with the butter and add to the mixture. Put on a silicone paper and bake for 15 minutes on 180°C.

## Chocolate raspberry mousse

250 g	<i>Crop's raspberry puree</i>
200 g	bitter sweet chocolate
100 g	caster sugar
65 g	eggs
45 g	egg yolks
300 g	cream

Make a bomb dough with the caster sugar, egg and egg yolks. Melt the chocolate and raspberry puree together in a bain-marie and whip the cream. Mix all preparations together.

## Raspberry and chocolate glass

### Raspberry topping

100 g *Crop's raspberry puree*  
100 g grenadine syrup  
6 g gelatine leaves

Warm the puree and grenadine syrup and add the gelatine previously soaked in cold water.

### Assembly

80 g *Crop's IQF raspberries*

Pour into glasses layers of:  
chocolate raspberry mousse  
raspberries  
biscuit  
chocolate raspberry mousse  
raspberry topping