

CHOCOLATE BAVAROIS

INGREDIENTS:

4 EGG YOLKS - APPROX. ½ L WHIPPING CREAM

100 G GRANULATED SUGAR

1 VANILLA STICK - 8 G GELATINE LEAVES - APPROX. ½ L MILK

1 SPOONFUL VEGETABLE OIL TO GREASE THE MOULD

100 G DARK CHOCOLATE - 1 SPOONFUL RUM

HEAT THE MILK WITH THE VANILLA STICK. SOAK THE GELATINE LEAVES IN COLD WATER.

BEAT THE YOLKS WITH THE SUGAR UNTIL FROTHY.

POUR IN THE MILK LITTLE BY LITTLE (HAVING REMOVED THE VANILLA STICK).

ADD THE DRAINED AND SQUEEZED GELATINE. PLACE ON A VERY LOW HEAT, STIRRING TO DISSOLVE THE GELATINE AND TAKING CARE THAT IT DOES NOT BOIL AGAIN.

REMOVE FROM THE HEAT AND ADD THE CHOPPED CHOCOLATE AND THE LIQUEUR.

LEAVE TO COOL. WHIP THE CREAM AND ADD IT TO THE MIXTURE, STIRRING FROM TOP TO BOTTOM SO THAT IT DOESN'T SEPARATE. GREASE YOUR CHOSEN MOULD WITH THE VEGETABLE OIL AND POUR IN THE MIXTURE.

PLACE THE BAVAROIS IN THE REFRIGERATOR FOR AT LEAST 5 HOURS.

JUST BEFORE SERVING, DIP THE MOULD IN HOT WATER FOR A FEW SECONDS. UPTURN IT ONTO A SERVING DISH, AND GARNISH AS DESIRED WITH CHOCOLATE CURLS.