

French toast style — Mini Buns — Neutral (B11.22)

Ingredients list (for 32 Buns)

2 eggs

250 ml milk

240 g 66% cocoa dark chocolate

200 ml cream

20 g trimoline (invert sugar)

1 melon

3 passion fruit

8 whole almonds

Butter

32 Mini Buns — Neutral

Preparation

Cut the melon into small cubes and set aside in the fridge. Heat the cream and pour it onto the chocolate with the trimoline. Mix the ingredients together and set aside in the fridge.

Mix the milk and eggs in a dish and soak the buns in the mixture. Brown the buns in butter for a few seconds.

Serving

Place a quenelle of ganache on each bun, a few passion fruit seeds, the cubes of melon and the crushed almonds.

