

## CHOCOLATE AND VANILLA "BOMBE GLACEE"

By Chef Franck

### INTRODUCTION

The festive season is finally here and this is the ultimate dessert for Christmas Eve, particularly because it can be made in advance! You could also use white chocolate instead of the dark if you like. It also goes very well with a glass of chilled champagne, of course!

### SERVES 4-5

### INGREDIENTS

Dark chocolate 70%	220g
Large eggs	2 each
Caster sugar	60g
Double cream	30cl
Vanilla essence	1 tsp.
Dark Rum	2 tbsp.
Hazelnut	30 g
Madeira cake	80 g
Table salt	1 pinch



### METHOD

Melt the chocolate with 10cl of double cream in a Bain Marie.

Slightly whip another 10cl of double cream with half of the caster sugar and vanilla essence, put to one side.

Separate the eggs and beat the egg yolks with the rest of the sugar until the mixture whitens and thickens.

Whip the rest of the cream and keep to one side in a bowl.

Cut some medium slices of Madeira cake and brush them with the rum using a pastry brush.

Beat the egg whites with the pinch of salt and use a third of the beaten eggs to fold in the vanilla cream.

Fold together the egg yolk mixture with the chocolate, the cream and the rest of the egg white.

Pour into a round cake pan or loaf tin lined with plastic wrap, alternating a layer of chocolate, vanilla, Madeira cake and hazelnuts, let chill in the freezer for 4 hours.

Release the bomb from the mold 20 minutes before eating by dipping the tin a few minutes in hot water.

Using a piping bag, pipe the surface of the "bomb" with an Italian meringue and brown slightly with a torch or decorate by dusting with cocoa powder.

Enjoy with a glass of champagne!!