

SCHÄR

CHARLOTTE IN A CHOCOLATE COAT

Ingredients: 1 package **Schär Ladyfingers**, 400 gr. (14 oz.) whipped cream, 200 gr. (7 oz.) sugar, 20 gr. (1 oz.) gelatine, 10 gr. (1 tablespoon) potato starch, ½l whole milk (1 cup plus one ounce), 1 vanilla bean, six egg yolks, 150 gr. (5 oz.) baking chocolate, 100 gr. (4 oz.) chopped almonds.

Preparation: Set aside a half cup from the ½l of milk and heat the rest with the vanilla bean. When the milk begins to boil, remove it from the heat, cover it, and let it cool approximately 15 minutes. Place the gelatine in a small amount of cold water. Combine the egg yolks, starch and sugar in a bowl; beat the mixture well with an electric mixer while gradually adding the cold milk set aside earlier. Now slowly add all of the hot milk (once the vanilla bean has been removed). Pour everything into a pot and place over the heat once more. Bring to a boil while stirring constantly. Melt the chocolate, add it to the mixture, and then remove the pot from the heat. Drain the sheet of gelatine, squeeze out the water well and add it to the crème. Once the crème has cooled and starts to become firm, add the chopped almonds and the whisked cream. Grease a charlotte baking tin (round mould with straight walls and no inner hole, with a bottom that has roughly the same diameter as the opening), line it with oiled paper, and cover the bottom and sides with the Ladyfingers. Pour the crème into the mould and place in the refrigerator for approximately 5 hours.

Nutritional values/100g

protein 4,6 g fat 18,7 g carbohydrates 28,3 g Kcal 295 Kj 1237