Vertical

Yield: 25 Portions

American	Metric	Ingredients
Zürimix Pot de Crème		
10oz	283g	**Zürimix Pot de Crème (504009)**
49.7oz	1415g	Heavy Cream

In a pot combine Zürimix Pot de Crème and heavy cream. Bring to a rolling boil for 2-3 minutes. Pour onto a sheet pan lined with an Arte Piatto Clear Transfer Sheet (226095) and freeze. Cut into 2 x 3.5“ rectangles.

Vanilla Cream		
5pc	5pc	**Frutta Prima Tahitian Vanilla Bean (596102)**
7.9oz	225g	Milk
6.2oz	175g	Cream
4.4oz	125g	Sugar
6.3oz	180g	Egg Yolks
0.4oz	12g	**Pastry Ideale Gold Gelatin Sheets (018040)**
17.6oz	500g	Cream

Cook first 5 ingredients to anglaise. Bloom gelatin and add, strain and allow to cool, fold in lightly whipped cream. Pour onto sheet pan lined with Arte Piatto Clear Transfer Sheet (226095) and freeze. Cut into 2 x 3.5“ rectangles.

Chocolate Streusel		
7oz	198g	Butter
7oz	198g	Sugar
7oz	198g	**N.U.T. Almond Flour (204162)**
5.5oz	155g	All Purpose Flour
2oz	56g	**Des Alpes Cocoa Powder Extra Brut (504047)**

Sift all dry ingredients, place in a mixer fitted with a paddle. Add butter, mix until dough forms. Place on sheet pan in little pieces. Freeze and then bake in a 350°F/176°C oven until done.

Chocolate Sheets		
1lb 2oz	510g	**Des Alpes Garnet 63% Couverture Coins (500009)**
2pc	2pc	**Arte Piatto Clear Transfer Sheet (226095)**
12.5oz	354g	**Arte Piatto Dark Chocolate Dessert Sauce (505040)**

Assembly

Using tempered couverture, apply a thin even layer onto the clear transfer sheet. Cut into 2 x 3.5“ and 2 x 4.5“ rectangles. For the plate-up, brush dark chocolate sauce on the plate. Sandwich together *Zürimix Pot de Crème*, *Chocolate Sheets*, and *Vanilla Cream*. Garnish with *Chocolate Streusel*.