



## Blinis - King Georges

### For 20 Bites

#### Chocolate Ganache (1)

- 80g of Dark Chocolate 64%
- 240mL of Whipping cream

#### Assembly (2)

- 100g of Whole almond
- 20 Truffle Mini blinis (6944)

#### (1) Chocolate Ganache

- Put to boil 50mL of whipping cream. Pour hot cream on chopped dark chocolate.
- Using a spoon, homogenize the mix.
- Add the rest of the cream.
- Cover and cool for 6 hours minimum.
- Whip the ganache like a Chantilly cream.
- Fill it in a pipping bag.

#### (2) Assembly

- Roast the almonds at 160°C for 15 minutes in an oven.
- Cool and set aside.
- Add a fine peak of chocolate ganache on thawed Truffle mini blinis.
- Put a roasted almond on top.
- Enjoy !



20 min  
Moderate



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