

GOURMET BRIOCHE WITH CHOCOLATE AND VANILLA ICE CREAM

4 personnes 25 minutes Easy

Ingredients

- 8 slices of Sliced Brioche
- 100g dark or milk chocolate, chopped
- 4 tablespoons heavy cream
- 1 pint (500ml) vanilla ice cream
- 1/4 cup (30g) almond flakes
- Optional: powdered sugar for dusting

Preparation

1-In a small saucepan, heat the heavy cream over low heat until it begins to simmer.

2-Remove from heat and add the chopped chocolate. Stir until the chocolate is completely melted and the mixture is smooth. Set aside to cool slightly.

3-Place 4 slices of brioche on a work surface. Spread a layer of melted chocolate on each slice.

4-Top with the remaining 4 slices of brioche to create a sandwich with chocolate between each layer. Repeat until you have a stacked brioche sandwich with chocolate layers in between.

5-Heat a non-stick skillet or griddle over medium heat. Place the brioche stack in the skillet and cook each side until golden brown and crispy, about 2-3 minutes per side. Be careful not to press down too hard to avoid squeezing out the chocolate.

6-Place the toasted brioche stack on a serving plate. Top with a scoop of vanilla ice cream. Sprinkle with almond flakes. Optional: Dust with powdered sugar for an extra touch of sweetness.

7-Serve immediately while the brioche is warm and the ice cream is cold.

