

MINI SWIRLS BURGER WITH EXOTIC FRUITS

6 personnes 30 minutes Hard

Ingredients

- 6 Mini Swirls with chocolate chips
- Dark chocolate ganache (100gr of dark pastry chocolate, 12cl of cream, 30gr of softened butter)
- 2 mangoes
- 2 kiwis
- 25cl of custard

Preparation

For the dark chocolate ganache:

- 1- Put the crushed pastry chocolate in a bowl.
- 2- Bring the cream to a boil and pour it over the chocolate. Mix to obtain a homogeneous preparation, add the butter and mix.
- 3- Set aside for 20 minutes in the freezer.

For the hamburger:

- 1- Peel the mangoes and kiwis, cut them into thin slices. Cut the mangoes into round slices using a cookie cutter or a glass (2 rounds per hamburger).
- 2- Cut the Mini Swirls in half horizontally. Cover the lower part with ganache. Arrange a slice of mango, then 3 slices of kiwi (on the same level) and finally a slice of mango.
- 3- Cover with the other half of the Mini Swirl.

For the mango fries:

- 1- With the remaining mango, cut sticks in the shape of fries.
- 2- Arrange the hamburger and mango fries on a plate. Serve with the custard.
- 3- Dip the fries and the hamburger in the custard and enjoy!

