



Cupcake style

Chocolate Cake

For 4 servings :

- 4 chocolate cakes by Avi-Charente
- 50 g of mascarpone
- 50 g of thick cream (at least 30% fat)
- vanilla powder, crushed almonds

For a gourmet coffee version: in a cold bowl, put the cold cream, mascarpone and vanilla powder. Whisk up to a nice whipped cream. Put in a pastry bag and pipe a rosette on the cake. Finish the decoration with crushed almonds.

Enjoy!

Tip: cut the remaining pieces of the cake into small "brunoise", place them in the bottom of a "verrine" and cover them with an "Avi-Charente" soja cream dessert. Finish the decoration with a nice topping of whipped cream