

## Sophisticated Crunch



*Sophisticated Crunch – Photo credit: Erlenbacher Backwaren*

### **Just three simple steps to create a truly sophisticated crunch effect**

Ingredients (serves 12)

12 Erlenbacher Walnut Crunch Slices (prod. no.: 8108947)

To decorate:

Isomalt sugar to make 12 sugar spirals

12 strawberry macarons

For the raspberry jellies:

500 ml raspberry juice

100 g sugar

5 sheets gelatine, softened

150 g nut crumble

For the raspberry sauce:

30 raspberries

50 g sugar

10 g juice thickener

Additional decorations:

24 caramelised walnuts

24 blueberries

24 stevia leaves

Method:

### **Step 1**

Place the defrosted Walnut Crunch Slices on plates. To make the sugar spirals, melt the isomalt sugar in a pan. As soon as the mixture begins to solidify again, twist it around a rod with the help of a fork. Garnish each slice of cake with a sugar spiral and a strawberry macaron.

### **Step 2**

To make the raspberry jellies, bring the raspberry juice and the sugar to the boil. Stir in the gelatine and transfer the mixture to silicone moulds. Leave to set. Remove the jellies from the moulds and arrange them on the plates.

### **Step 3**

Sprinkle the nut crumble onto the plates. To make the raspberry sauce, purée the raspberries, sugar and thickener in a blender. Pass through a sieve. Place dots of the raspberry sauce onto the plates and garnish everything with the blueberries, stevia leaves and caramelised walnuts.