

# Triplo: Vanilla rectangle

made by Bart de Gans



## Recipe

### Flourless sponge cake

Pasteurized egg whites	270g
Sugar	90g
Pasteurized egg yolks	70g
Dark chocolate couverture 58%	360g
Butter	70g

**Totaal**

### Flourless sponge cake

### Vanilla cremeux

White couverture 35%	85g
Cream 35%	195g
Bourbon vanilla bean	5g
Vanilla extract	1g
Powdered gelatine	3g
Water for gelatine	15g
Chilled cream 35%	195g

**Totaal**

### Vanilla cremeux

### Coffee ganache

Glucose	15g
Milk couverture	165g
Cocoa butter	20g
Fresh cream	200g
Coffee espresso beans	27g
Butter	27g

**Totaal**

### Coffee ganache

## Coffee chocolate glaze

Oil	100g
Dulcey couverture	350g
Caramelized almonds, chopped	85g
Grounded coffee	5g
<b>Totaal</b>	

## Coffee chocolate glaze

**Assembly, layout and finishing**  
Enjoy this exciting recipe.

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