

The triangle mountain



A dessert that not only tastes great but looks great as well! Our Walnut Crunch Triangle is creatively positioned on a plate with the point facing up – a real eye-catcher.

Ingredients for (serves 1):

- 39000896 Walnut Crunch Triangles
- 20 g sugar
- 20 g walnuts
- 10 ml chocolate yoghurt
- 1 pinch gingerbread spice 20 ml crème fraîche
- 1 orange



Step 1

Segment the orange.



Step 2

Caramelise the walnuts with the sugar. Smash into pieces. Mix together chocolate yoghurt, gingerbread spice and crème fraîche until smooth and creamy. Spoon onto plate and place cake on top.



Step 3

Decorate with orange segments, caramelised walnuts and freshly grated orange peel.

