

POPCORN CUPCAKES

1

Cupcakes: beat 3 egg whites until stiff, add 20g of butter and 80g of chocolate melted together. Add 120g of sugar, 20g of flour and 2 egg yolks. Place in the oven in small cupcake cases at 170° for 13 minutes.

2

Crème brûlée: bring to the boil 50g of whole milk with a vanilla pod and leave infuse for 20 minutes. Beat 30g of sugar with 2 egg yolks until pale, then add 150g of double cream and the vanilla-infused milk.

Place in the oven for 1 hour at 90°. Leave to cool before using the crème brûlée to fill the cupcakes.

3

Caramel frosting: bring to the boil 100g of sugar and 50g of glucose. At the same time, warm up 200g of single cream. Add the heated cream to the caramel and reduce by boiling with 15g of gelatine, 60g of butter and a vanilla pod. Ice your cupcake with this cooled frosting mixture.

4

Top with popcorn to decorate!

