

## Kougelhopf Glacé

### Ingredients for 8 people:

60 cl of heavy crème (20 ounces)

100 grams caster (super-fine) sugar (6 and 2/3 tablespoons)

5 egg yolks (whites can be discarded)

3 Tablespoons of vanilla sugar (you can make this with ground fresh vanilla beans if necessary)

15 cl of Gewurztraminer or Kirsch (5 ounces)

50 grams grapes (2 ounces)

cocoa powder (dusting)

For Ganache: 4oz heavy cream, 4 oz dark chocolate (can change quantities, just needs to be equal parts). Or can use dark melting wafers.

Prep: steep grapes in Kirsch (or wine, etc.) overnight and then refrigerate. Place Kougelholf pan in freezer.

Gently whisk 40cl (~13 oz) of cream until it has stiff peaks and then set aside in refrigerator.

Boil the sugar in 15 cl (5 oz) of water to make simple syrup. Let cool to room temp so that it won't cook eggs (in next step).

Place egg yolks in a double boiler on low heat (be careful not to cook the eggs too much, as they will clump). Whisk the cooled simple syrup and gradually pour onto the egg yolks. Cool the mixture to room temp (or even a little refrigerated).

Gently fold the egg/syrup mixture and half of the drained grapes into the whipped cream. Set aside and refrigerate

Make the chocolate ganache by bringing heavy cream to a boil. Pour over chopped dark chocolate, whisk until combined. Pour small amount of ganache into each kougelhopf mold.

Pour/spoon in the prepared mixture into each section of the mold (molds for 6 kougelhopf are ideal, but it can be made in a large bundt pan if you don't have a mold). Put in the freezer for 3 hours.

Press the remaining grapes and set aside in their juice.

Before serving, pour remaining 20cl (~6.5 oz) of cream in a bowl and whisk, then fold in the vanilla sugar, the grape juice, the other half of the grapes in together. This can be a thick sauce or a meringue, depending on taste. This step can be done ahead of time if desired.

Turn the Kougelhopf mold over and gently remove each Kougelhopf. If using a large Kougelhopf pan, cut the slices using a knife dipped in hot water.

Using a strainer or a sifter, lightly sprinkle Kougelhopf with cocoa and add a dollop of the grape cream. Let sit to thaw slightly (~10 minutes?).

Serve with thin slices of pears, apples, etc., and with raspberries or blackberries.