

# Classic Mash-up: The Floating Island and the S'more

## Ingredients

### Crème Anglaise

- 3 egg yolks
- 1/3 cup sugar
- 1 1/2 cups whole milk
- 1/2 tsp vanilla

### Meringue "Islands"

- 1/3 cup sugar
- 3 egg whites
- pinch salt
- pinch cream of tartar

### Ganache

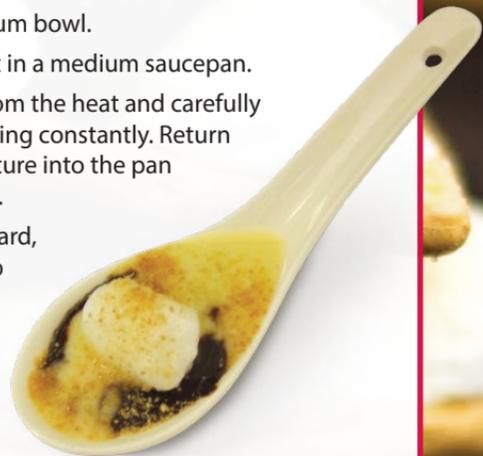
- 4 oz Covington dark chocolate
- 1/2 cup heavy cream
- 1/3 cup finely crushed graham crackers

## Directions

### Crème Anglaise

1. Whisk the egg yolks with the sugar in a medium bowl.
2. Bring the milk to a simmer over medium heat in a medium saucepan.
3. Once it reaches a simmer, remove the milk from the heat and carefully stream half the milk into the egg yolks, whisking constantly. Return the pan to the heat and transfer the yolk mixture into the pan with the remaining milk, whisking constantly.
4. Switch to a wooden spoon and cook the custard, stirring constantly, until it thickens enough to coat the back of the spoon such that when you run your finger through it, it leaves a clear line. Do not let it boil; it will curdle.
5. Once thickened, remove immediately from the heat and transfer to another container to cool (pour through a strainer if your sauce has any lumps). Place in the refrigerator to cool.

*Additional directions continued on back.*



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## Directions

### Meringue “Islands”

1. Place the egg whites with a pinch each of salt and cream of tartar in the bowl of a standing mixer. Whip on medium until foamy.
2. While continuing to mix, slowly add the sugar in a fine stream. Whip until glossy, medium peaks are formed.
3. While whipping the meringue, bring a saucepan of water to just below a simmer on the stovetop.
4. For mini meringues, place the uncooked meringue in a piping bag with a medium round tip. Pipe directly into the water, cutting the stream with a small metal spatula to create small cylinders. For larger portions, use two spoons to place dollops in to the water. Poach meringues until they are slightly puffed and firmed (30 seconds for mini, 1-2 minutes for larger meringues).

### Ganache

1. Finely chop the chocolate and place it in a small heatproof bowl.
2. Bring the cream to a rapid boil. Pour over chocolate.
3. Let sit to melt the chocolate, then carefully stir to emulsify.
4. Set aside to cool at room temperature.

## Assembly

1. Place a small pool of ganache in the center of the vessels.
2. Pour in custard to cover the bottom of the dish.
3. Place a meringue in the center and sprinkle with graham cracker crumbs.

*(For mini portions, use an amuse bouche spoon. For larger servings, use shallow bowls.)*

**Note:** The crème anglaise and ganache be made up to 3 days ahead and stored in the refrigerator until ready to use. The ganache will need to be warmed up to a pourable consistency if coming straight from the refrigerator. Meringues should be made just before serving.

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