

100% coffee



For a six person cake

Coffee sponge :

57g egg yolk
150g eggs
116g sugar
100g egg white
40g sugar
50g T55 flour
25g butter
4g powdered coffee

Melt the butter at 45 ° C, add the coffee.
Add the yolks, eggs and sugar.
Whip the egg whites and tighten with the sugar.
Gently mix the two assembled masses.
Add the sifted flour.
Finish by adding the butter and coffee.
Pour into a 14cm diameter mold, bake at 170 ° C.

Ethiopian coffee cremeux :

125g cream
125g milk
10g powdered milk
20g crushed coffee beans
40g sugar
40g egg yolk
21g gelatin mass

Boil milk, cream, milk powder and coffee.
Infuse overnight. The next day, bring to a boil.
Beat the egg yolks with the sugar.
Bake the cream at 85 ° C.
Add the swollen gelatin.
Pour into a 14cm diameter insert mold. Freeze.

Coffee mousse :

135g milk
65g cream
9g powdered milk
15g coffee
75g sugar
20g egg yolk
35g gelatin mass
200g whipped cream

*Boil the milk, the cream, the milk powder and the crushed coffee beans. Infuse over night.
Beat the egg yolks with the sugar.
Cook the cream. Add the swollen gelatin.
Cool directly to 30 ° C.
Smooth the bavaroise and add the whipped cream.
Use directly.*

Dark chocolate spray :

150g dark couverture
150g cocoa butter

Melt the couverture and the cocoa butter to 45°C, mix and sift it and use directly.

Caramel glaze :

375 g sugar
300g water
300g cream
50g water
25g corn starch
60g gelatin mass

*Heat the cream and the water.
Dry cook the sugar into caramel. Add the hot cream and water.
Dilute the corn starch with the 50g of water, add to the caramel and boil it.
Add the gelatin mass and let it gellify one night before using.*

Assembly :

For the entremets, make an assembly upside down, pipe the mousse in the 16cm diameter circle lined with a relief "coffee bean" silicon leaf, line the edges, then place the insert of coffee cremeux.

Pipe the mousse up to 50% of the mold, place the smooth cookie, then freeze.

Pipe the remaining mousse in a coffee bean mold (up to 1/3 the height of the mold) and an insert mold 14cm in diameter to about 1.5cm in height.

Unmold the frozen dessert, spray the dessert and the coffee bean with the black gun.

Glaze the coffee mousse disc with the light caramel glaze heated to 35 ° C.

Place the glazed disc in the center of the dessert and place the coffee bean in the center.

Decorate by sprinkling one with coffee, placing three coffee beans and three pieces of gold leaf.

