

COFFEE ARABICA

Chocolate with coffee a classic that's always stay trendy



Recipe

CHOCOLATE COFFEE CHIA CRUST DOUGH

Butter	300g
Icing sugar	225g
Salt	5g
Almond powder	75g
Whole eggs	125g
Flour T55	150g
Cocoa powder	60g
Café GrandGusto JOY paste	15g
Chia seeds	75g
Flour T55	375g
Totaal	1405g

CHOCOLATE COFFEE CHIA CRUST DOUGH

Mix the butter with the salt, icing sugar, almond powder, eggs and first flour sifted with cocoa powder. As soon as the mixture mixes, briefly add the remaining flour mixed with the chia seeds and coffee powder.

Spread between two sheets 3 mm thick. Reserve in the fridge. Cut and line the dough into the molds.

Bake at 150°C for 20 min in the ventilated oven. Freeze and cut inside the chocolate crust dough.

COCOA BROW MUSCOVADO SPONGE

Egg yolks	60g
Whole eggs	160g
Sugar	125g
Egg whites	100g
Dark brown sugar	40g
T55 flour	40g
Cocoa powder	40g
Totaal	565g

COCOA BROW MUSCOVADO SPONGE

With a whisk attachment, beat together the egg yolks, whole eggs, and sugar. At the same time, whip the egg whites with dark brown sugar. Mix both mixtures together, then add the sifted cocoa powder and flour. Bake at 160°C for 15 minutes. Freeze and cut to perfectly fit the internal diameter.

“Special note: You can lightly soak the sponge with fresh made espresso and spread a small amount of Mandarino tardivo di Ciaculli.”

COFFEE VANILLA TOFFEE

Crème fleurette 35% mg	320g
Vanilla seeds	2g
Café GrandGusto JOY paste	16g
Glucose	40g
Sugar	320g
Dry butter	85g
Salt	5g
Totaal	788g

COFFEE VANILLA TOFFEE

Infuse the cream with the split vanilla bean and coffee extract. Strain the infusion, supplement the original weight with cream and add the glucose. Cook the caramel sugar into blond color and stop cooking adding the butter and salt. Add the hot cream (85°C) and cook up to 106°C. Mix and set aside. Pipe a spiral over the sponge.

SOFT COFFEE GANACHE

Milk 3,5% fat	280g
Pure arabica coffee beans	30g
Potato starch	10g
Gelatin mass 220 bloom	22g
Minuetto milk Santo Domingo 38%	175g
Heavy cream 35% fat	175g
Totaal	692g

SOFT COFFEE GANACHE

Heat the milk to 95°C and add the roasted coffee beans. Lid the pan and leave to infuse for 12 minutes. Strain and correct the weight by adding milk. Leave to cool a small portion and mix with the potato starch. Heat the remaining infused milk to 90°C and stir some into the starch stirring well. Pour the rest and bring to a boil. Add the melted gelatin mass and pour gradually onto the melted chocolate forming a perfect emulsion. Add the cold liquid cream and reserve. When still soft, fill the tart to the top and let texturize in the fridge.

COFFEE & HAZELNUT CHANTILLY

Café espresso	225g
Sugar	100g
Milk powder 0% mg	40g
Gelatin mass 220 bloom	18g
Cocoa butter	110g
Pasteurized egg whites	130g
UHT cream 35% mg	250g
Ice Cream Stabilizer	0.3g
Joy paste Nocciola (hazelnut) Premium 100%	125g
Totaal	1023.3g

COFFEE & HAZELNUT CHANTILLY

Bring the espresso to a boil with the mixture: sugar, milk powder and ice stabilizer. Add the gelatin mass. Emulsify the hot liquid with the Nocciola Premium mixed and the melted cocoa butter. Add the cold cream and then, the liquid egg whites. Mix well and let crystallize in the refrigerator for 2 to 3 hours or better overnight. Whip to obtain a texture consistent enough to pipe forming a ball on top of the ganache.

Assembly, layout and finishing

Decorate with a roasted coffee bean.

Place a sponge layer in the bottom of the pie shelves, pipe a spiral of caramel on top and pour the ganache at 34/36 °C until the top of the tart shell. Let crystallize at 17 °C. Decorate with grated Hukambi chocolate over the entire surface. Place a beautiful quenelle of praline whipped cream in the center and decorate with chocolate flower lace.

Enjoy this exciting recipe.



**Lace flower
amber**