Tripplo: Coffee dome

made by Bart de Gans



Recipe

Coffee Hazelnut Tuile

Sea salt	1g
Hazelnut powder	10g
Expresso coffee	100g
Honey	50g
Sugar	150g
Melted butter	100g
Flour	100g
Totaal	

Coffee Hazelnut Tuile

Chocolate glaze

Cream 35%	110g
Chocolate couverture 64%	155g
Neutral glaze	300g
Totaal	

Chocolate glaze

Chocolate sponge

Egg whites	155g
Sugar	125g
Almond powder	125g
Cocoa powder	30g
Sugar	60g
Totaal	

Chocolate sponge

Coffee Tonka cremeux

Heavy cream 35%	180g
Milk	180g
Egg yolks	65g
Sugar	35g
Coffee beans	35g
Tonka	4g
Totaal	

Coffee Tonka cremeux

Assembly, layout and finishing
Enjoy this exciting recipe.

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