

Starring Coffee in a cup

Autumn recipe inspiration



Recipe

Vanilla crumble

Plain flour	200g
Sugar	100g
Butter	100g
Vanilla extract	2g
Totaal	402g

Vanilla crumble

Mix all ingredients until a crumble, bake it in a oven at 180°C for 14 minutes.

Marsala jelly

Marsala	300g
Sugar	100g
Agar agar	12g
Totaal	421g

Marsala jelly

Mix everthing, cook it to a hard boil. Spraid it on a silicon sheet and cool down. Cut 4 cm rounds.

Dark chocolate namelaka

Full-fat milk (3,5% fat)	250g
Glucosio	10g
Sinfonia Cioccolato Fondente 56%	230g
Lilly neutro	25g
Liquid cream 35% fat	200g
Totaal	715g

Dark chocolate namelaka

Warm up to 60°C the milk with glucose, add lilly neutro and mix with hand blender.
Add chocolate and mix.
Gradually add liquid cream and mix.
Cover with contact film and put in the refrigerator for at least 4 hours.
Whip with kitchen planetary mixer at medium fast for little time.

Mascarpone cream

Mascarpone	500g
Whipcream	200g
Sugar	40g
Espresso	40g
Totaal	780g

Mascarpone cream

Whip up the whipcream untill a stiff peaks. Mix sugar, mascarpone and espresso till smooth. Mix in the whipcream at the end.

Shot of coffe and marsala

Marsala	150g
Espresso	150g
Sugar	50g
Totaal	350g

Shot of coffe and marsala

Bring everything to a hardboil, let it reduce on a low heat for 8 minutes. Let it cool down until it reaches room temperature.

Assembly, layout and finishing
Enjoy this exciting recipe.

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Cupcake stars



**Curvy leaf
yellow**