Lungo: Café Gourmand

made by Michel Willaume



Recipe

Coffee Granite

Sugar	55g
Totaal	

Coffee Granite

Yuzu mango caramel

Sugar	160g
Yuzu puree	100g
Mango puree	60g
Soft butter	120g
Salt	1g
Heavy cream 35% fat	20g
Totaal	

Yuzu mango caramel

Opalys coffee “Chantilly”

Heavy cream 35% Fat	150g
Coffee beans	50g
Arabica	50g
Inverted sugar	15g
Glucose	15g
Opalys 33% white chocolate	55g
Cocoa butter	20g
Heavy cream 35% fat	250g
Totaal	

Opalys coffee “Chantilly”

Glazed Cocoa nibs with orange blossom water

Cocoa nibs	125g
Syrup 60%	35g
2, Orange blossom water	5g
Totaal	

Glazed Cocoa nibs with orange blossom water

Abinao chocolate disk

Abinao chocolate 85%	100g
Totaal	

Abinao chocolate disk

Andoa cream with yuzu

Heavy cream 35% fat	130g
Yuzu puree	130g
Egg yolks	55g
Sugar	50g
Andoa milk chocolate 39%	185g
Totaal	

Andoa cream with yuzu

Caramelia Fleur de sel Praline

Heavy cream 35% fat	140g
Inverted sugar	38g
Caramelia milk chocolate 36%	380g
Butter	60g
0, Fleur de sel	9g
Totaal	

Caramelia Fleur de sel Praline

Yuzu magdeleine cake

Whole eggs	150g
Sugar	150g
Inverted sugar	25g
Honey	35g
All purpose flour	250g
Baking powder	7g
Heavy cream 35% fat	100g
Yuzu puree	30g
Butter, melted	160g
Totaal	

Yuzu magdeleine cake

Assembly, layout and finishing
Enjoy this exciting recipe.

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