

Chocolate Cappuccino and coffee mousse

Recette pour 4 personnes



Description

A fun play on a classic; a cappuccino.

Composed of a dark chocolate ganache and a coffee flavoured mousse.

Ingrédients

Dark chocolate ganache

- 400 Ml 35% cooking cream
- 235 Gr Dark chocolate
- 1 Clove(s) Madagascar vanilla

Coffee espuma

- 125 Ml Milk
- 125 Ml 35% whipping cream
- 3 Unit(s) Egg yolk
- 50 Gr Sugar
- 30 Ml Tia maria liqueur
- 1 Leaf(ves) Gelatin

Garnish

- 50 Gr Cocoa powder

Préparations

Temps de préparation **25 mins**

Dark chocolate ganache

In a saucepot, add the cream and vanilla bean. Bring to a boil.

Put the chocolate in a separate bowl. Pour the hot cream onto the chocolate and wait 30 seconds before mixing. Mix until a nice smooth consistency.

While still hot, pour the ganache into your coffee cups.

Coffee espuma

Put the gelatine sheets in a bowl with cold water and set aside.

In a saucepot, bring the milk and cream to a boil. In a separate bowl, briskly whisk the egg yolks and sugar until slightly whiter. Pour half of the milk/cream mixture into the bowl with the egg yolks and sugar, while stirring constantly. Once well incorporated, pour the egg, sugar and cream mixture back into the remaining milk and cream in the saucepot. On low heat, continue to stir the mixture until it thickens slightly, but do not let it go above 82°C.

Remove from heat. Add the gelatine sheets that have been rehydrated as well as the Tia Maria and mix well. Pass this mixture through a fine mesh sieve and then pour it into a siphon. Finally, add two canisters of NO₂. Place in the fridge on its side.

Plating

Take the coffee cups with ganache out of the fridge in advance, so the chocolate is room temperature. Just before serving, add the Tia Maria espuma and top with cocoa powder. Enjoy!

Bon appétit!