

# Christelle Bruna

CAFÉ LIÉGEOIS | GRAND CRU ARPEGGIO\* – 4 PEOPLE



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## Arpeggio jelly

- 3 x 40 ml of Arpeggio
- 2 sheets of gelatin
- 15 g of sugar

Soften gelatin sheets in water with ice cubes. Pour coffee, and add sugar. Add gelatin sheets in coffee and set aside.

## Arpeggio panna cotta

- 175 g of cream
- 3 x 40 ml of Arpeggio
- 60 g of candy sugar
- 6 gelatin sheets

Soften gelatin sheets in water with ice cubes. Warm cream, add hot coffee and sugar.

NESPRESSO | ATELIER

## Arpeggio ice cream

- 100 g of milk
- 100 g of cream
- 2 x 40 ml of Arpeggio
- 4 egg yolks
- 50 g of sugar

Boil milk and cream. Whip yolks with sugar and the Arpeggio to obtain a creamy white mixture. Cook the mixture at 82°C then pass through turbine.

## Vanilla soy milk siphon

- 250 g of vanilla soy milk
- 70 g of cream
- 3 gelatin sheets
- 2 g of agar-agar

Soften gelatin sheets in water with ice cubes. Warm the vanilla soy milk. Add cream and agar-agar, while stirring. Add gelatin sheets last. Sieve, set aside, place in siphon.

## Nougatine

- 50 g of sugar
- 50 g of glucose
- 50 g of butter
- 50 g of peanuts

In a saucepan, mix sugar, glucose and butter. Melt and add peanuts. Spread the preparation on a Silpat. Bake at 150°C for 15 min until golden brown, let cool then mix. Set aside.

## Arpeggio madeleine

- 130 g of sugar
- 200 g of flour
- 10 g of baking powder
- 3 eggs
- 60 g of milk
- 107 g of melted butter
- 25 ml of Arpeggio

Whip milk, sugar and eggs into a thick mixture. Add flour and baking powder, then butter

at 150°C. Pour in madeleine moulds, previously buttered and floured. Bake 10 to 12 min at 150°C.

## Presentation

Pour panna cotta into a glass. Let set in the refrigerator for 1h. Then cover with coffee jelly, and place in the refrigerator for 1h. Make an ice cream dumpling, cover with the soy milk mixture, sprinkle peanuts and top with a chocolate coffee bean. Serve with a madeleine.

\* Equivalence Nespresso Business Solutions: Grand Cru Ristretto