

# CHOPPED HAZELNUTS CHIBOUST COFFEE CREAM

🕒 15 min.    🍷 Difficult



## MATERIALS

Cappuccino Cups (170 ml/6 Oz)  
Saucepans  
Bowl  
Ritual Lungo

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Capsules Of Either *Roma* Or  
*Ristretto Decaffeinato* Grand Cru  
(To Produce 11 Oz, 320 ml Of  
Espresso Coffee)

Hazelnuts, Chopped Coarsely

100 ml / 3.5 Oz Of Whipped  
Cream

250 ml / 8.5 Oz Of  
Coffee flavoured Custard

Ingredients For Preparing 250 ml  
/ 8.5 Oz Of Home\_made  
Coffee flavoured Custard (To Be  
Prepared The Previous Day):

Capsule Of Grand Cru *Roma* (To  
Produce 1.35 Oz, 40 ml Of  
Espresso Coffee)

250 ml / 8.5 Oz Of Milk

Egg Yolks

75 g / 2.7 Oz Of Sugar

## HOW TO MAKE !

- Confectioner's Chiboust custard: Prepare one capsule of either *Roma* or *Ristretto Decaffeinato* Grand Cru in espresso (40 ml / 15 oz)
- Mix it with two-thirds of the milk and half a vanilla pod in a saucepan
- Boil the mixture and set aside to let the vanilla flavor infuse
- Pour the egg yolks and the sugar into a large bowl and beat vigorously
- Add the flour, followed by the rest of the cold milk to avoid lumps from forming
- Then add the vanilla-flavored mixture, removing the vanilla pod first
- Pour the whole mixture into another saucepan
- Let the mixture boil for 3 minutes while stirring with a whisk
- Leave to cool, then refrigerate
- When the custard is cold, add the chopped hazelnuts and whipped cream
- Place a tablespoon of the Chiboust cream at the bottom of each cup
- Prepare a capsule of *Roma* or *Ristretto Decaffeinato* Grand Cru in Espresso (40 ml / 15 oz) directly on top of each cappuccino cup
- Serve immediately

25 G / 0.9 Oz Of Flour

Half A Vanilla Pod, Split

Lengthways

## INSPIRATIONS

