

CHOCOLATE LÉGÈRETÉ, CREAM PUDDING WITH FORTISSIO LUNGO

🕒 75 min. 🍳 Difficult



MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Légèreté with Indonesia origin chocolate

190 g whipping cream 35%
70 g Indonesia origin chocolate, coarsely
chopped

Cream pudding of Fortissio Lungo

2 g gelatine powder
10 g cold water
1 egg yolk
35 g light brown sugar
80 g cream 35%
50 ml Fortissio Lungo (extraction 110 ml)
60 g milk chocolate (Java origin), roughly
chopped
40 g butter, cubed

Soft almond/cookie biscuit

50 g butter
40 g of each: light brown sugar, sugar,
almond powder
35 g flour
1 g baking powder
25 cl Fortissio Lungo (extraction 110 ml)
35 g egg white

Soy caramel

100 g whipping cream 35%
100 g sugar
25 g soy sauce
40 g butter

Chocolate/cinnamon tuile

30 g cold water
35 g glucose
60 g butter
2 g cinnamon powder
110 g caster sugar
2 g NH Pectin

LET'S MAKE IT!

Légèreté with Indonesia origin chocolate

Boil the cream. Place the chocolate in a recipient. Pour half of the cream over the chocolate, then the other half and emulsify, i.e. mix with a spatula to obtain a homogeneous and shiny mixture with a silky and sauce-like consistency. Pour into a siphon. Insert two gas cartridges and place in the fridge for two hours.

Cream pudding of Fortissio Lungo

Mix the gelatine powder and the cold water. Set aside. Mix the egg yolk with the light brown sugar. Boil the cream and pour it over the egg/sugar mixture. Heat to 82°C. Add the Lungo and the gelatine. Pour over the chocolate and mix until you obtain an emulsion. When the mixture's temperature is 40°C, add the butter and mix. Refrigerate.

Soft almond/cookie biscuit

Heat the butter until liquid. Then increase the heat until the butter boils. Let it cool down until it is lukewarm. Mix the light brown sugar, the sugar, the almond powder, the flour and the baking powder in a recipient. Then pour in the Lungo and the egg white. Mix well. Finally add the lukewarm butter. Pour the mixture into silicon baking moulds (2.5 cm diameter) and bake for 10 minutes in the oven at 180°C.

Soy caramel

Bring the cream to the boil. Keep warm. Heat the sugar in a heavy-based pot until it melts and turns amber in colour. Gradually fold in the boiling cream. Then add the soy sauce and the butter. Let cool down and set aside.

Chocolate/cinnamon tuile

Preheat the oven to 180°C. Mix the water, the glucose, the butter, the cinnamon and the sugar with the pectin in a pot and bring to the boil. Pour over the chocolate and mix. Spread out thinly over a silicone mat and place in the oven for 10 to 12 minutes. Let cool down and break into pieces. Set aside.

Pear matchstick

Peeled, core removed, cut into matchsticks, sprinkled with the juice of ½ lemon

Serving

On a plate, form two puffs of chocolate légèreté with the siphon. Arrange the soft almond/cookie biscuits against the puffs. Add 3 quenelles of the Fortissio Lungo cream pudding. Dot the plate with soy caramel using a pipette. Decorate with bits of the chocolate/cinnamon tuile and a pear matchstick.

35 g of Indonesia origin chocolate, coarsely
chopped

Pear matchstick
1 pear,

INSPIRATIONS

