

# AN INTUITIVE, FRAGRANT CREATION WITH DHARKAN

🕒 120 min.    🍷 Difficult



## MATERIALS

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

### Sponge of Dharkan coffee and tonka bean

10 eggs  
220 g caster sugar  
90 g butter  
265 g flour  
1 tsp of sodium bicarbonate  
1 Dharkan Ristretto  
1 tsp of tonka bean powder

### Coffee and tonka cream pudding

100 g egg yolk  
75 g of whole cane sugar  
20 g flour  
20 g corn starch  
400 g cream 35%  
50 g milk  
1 grated tonka bean  
10 g of ground coffee  
½ vanilla bean, sliced lengthwise

### Chocolate caramel ganache

350 g almond milk  
50 g caster sugar  
300 g dark chocolate  
100 g milk chocolate

### Tonka cream

300 g cream 35%  
50 g milk  
3 grated tonka beans  
120 g white chocolate, coarsely chopped  
1 gelatine leaf, soaked in cold water

### Bergamot mousse

50 g egg yolk  
25 g sugar  
100 g soy cream  
150 g juice of a bergamot lemon or lemon with essential oil of bergamot  
20 g kudzu\* or corn starch

## HOW TO MAKE !

### Sponge of Dharkan coffee and tonka bean

Mix the sugar and the eggs in a stand mixer. Melt the butter, first add a ladleful of beaten eggs. After mixing add the remaining eggs. Add the sifted flour and the sodium bicarbonate. Divide the dough in two. Gently add the coffee to one part of the dough. Mix in from the top down like you would do for a chocolate mousse. Add the tonka bean powder to the other part of the dough. Pour each of the preparations into a mould (28 cm x 37 cm x 4 cm, the base of which is lined with a silpat or which is greased and floured) and then bake for 15 minutes in a preheated oven at 160° C. Let cool off.

### Coffee and tonka cream pudding

Whip the egg yolk and the sugar with a whisk until you have reached the ribbon stage. Add the flour and the corn starch. Heat the cream and the milk, adding the tonka bean, the coffee and the vanilla bean. Filter the infusion and pour it over the ribbon while hot. Cook gently until the mixture thickens. Let cool off.

### Chocolate caramel ganache

Heat the almond milk with the sugar. As soon as the milk starts to boil, wait 1 minute. Pour the milk over the chocolate and gently mix with a whisk.

### Tonka cream

Heat the cream and the milk with the tonka beans. Then add the white chocolate and the gelatine and mix. Let cool off.

### Bergamot mousse

Mix the egg yolk and the sugar until you reach the ribbon stage. Add soy cream, bergamot lemon juice, kudzu and cook until it coats a spatula\*\* like a custard. Then add the gelatine. Let cool off, then add the whipped cream. Store in the fridge.

### Garnishes: lemon gélée, chocolate hazelnut crisp and caramelised hazelnuts

#### Lemon gélée

Mix 50 ml of the lemon juice with sugar and water. Heat the agar-agar until it starts to boil. Then add the gelatine and the remaining cold lemon juice. Let cool off. Mix and place in the piping bag.

#### Chocolate hazelnut crisp

Temper\*\*\* the chocolate. Add the hazelnut paste, and the feuillantine at the last minute. Let cool off.

#### Caramelised hazelnuts

Heat the water and the sugar to a temperature of 115° C to obtain a syrup. Add the chopped hazelnuts. Caramelize them in butter at the last minute.

#### Moscovado tuile

Mix the moscovado sugar with the butter, the egg white and the flour. Spread out on a silpat using a 1mm thick spatula. Bake for 6 minutes in a preheated oven at 170° C. Cut into 4 cm x 4 cm squares while still hot. Set aside in a closed container.

#### Vanilla macarons

Mix the eggs, the sugar and the vanilla powder. Fold in the flour with a spatula. Bake in a preheated oven at 160° C for 14 minutes.

#### Coffee concentrate

Mix all the ingredients.

#### Serving

Spread a layer of Dharkan coffee and tonka bean cream pudding, a layer of chocolate caramel ganache and a layer of bergamot mousse in between the tonka and coffee sponge.

Arrange a moscovado tuile vertically at either end of the sponge, on a lemon gélée base. Use the piping bag to garnish the plate and the pastry with dots of tonka cream, Dharkan coffee and tonka bean cream pudding and lemon gélée. Carefully add the vanilla macarons to the plate.

1 gelatine leaf, soaked in cold water  
250 g cream 35%, whipped

**Garnishes: lemon g el e, chocolate hazelnut  
crisp and caramelised hazelnuts**

*Note: for the garnish: set aside 150 ml of the  
preparation in points 3, 4 and 5 in a piping bag with a  
tip.*

**Lemon g el e**

50 + 200 ml lemon juice  
150 ml water  
50 g caster sugar  
5 g agar-agar  
2 gelatine leaves, soaked in cold water

**Chocolate hazelnut crisp**

100 g dark chocolate  
100 g hazelnut paste  
100 g of feuillantine pastry

**Caramelised hazelnuts**

25 g of cold water  
60 g caster sugar  
100 g hazelnuts, chopped  
15 g of cocoa butter or butter

**Moscovado tuile**

300 g moscovado sugar  
120 g soft butter  
150 g egg white  
120 g flour

**Vanilla macarons**

150 g eggs (90 g egg white and 60 g egg yolk)  
250 g caster sugar  
12 g vanilla powder  
250 g sifted flour

**Coffee concentrate**

6 extractions Dharkan 25 ml  
10 peppermint leaves  
6 stems of coriander  
1 drop of essential oil  
1 drop of essential oil of lavender and bergamot  
1 drop of essential oil of patchouli  
1 drop of essential oil of cedar  
2 tbsps kudzu  
1 tsp of tonka bean, grated  
1 vanilla bean  
1 tsp of cocoa powder

**Garnish**

cocoa powder  
crocus petal  
edible gold leaf  
edible shimmer dust

*\* Kudzu : white starch extracted from the root of a  
vine that is native to South East Asia. It is frequently  
used to thicken preparations, to make them smoother  
because of its texture.*

*\*\* Cuire   la nappes : cooking a preparation in a saucepan over low heat, while gently stirring the mixture with a spatula until it  
coats the spatula.*

*\*\*\* Tempering chocolate: melt the chocolate, let it cool down and reheat until you obtain the right working temperature.*

## INSPIRATIONS

