

# TONKA BEAN CRÈME BRÛLÉE WITH HAZELNUT OIL AND COFFEE

🕒 15  
preparation

👤 Difficult



## MATERIALS

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

FOR THE BRÛLÉE: 500ml  
Double Cream; 270ml Milk;  
165g Egg Yolks (About 8);  
95g Caster Sugar; 3 Tonka  
Beans

FOR THE HAZELNUT OIL  
AND COFFEE DRESSING:  
75ml Serving Of Fortissio  
Lungo; 75ml Extra Virgin  
Hazelnut Oil; 50g Caster  
Sugar

## INSPIRATIONS

## HOW TO MAKE THIS RECIPE?

FOR THE BRÛLÉE Place the milk into a pan with the Tonka beans and bring to the boil

- Take off the heat and leave to infuse overnight
- Remove the beans, add the cream, yolks and sugar and gently whisk until homogenous
- Pour into an oven proof dish or into individual moulds and bake, bain marie, at 110°C until the mix has just set
- Remove from the oven and set aside to cool
- FOR THE DRESSING Dissolve the sugar in the freshly made lungo coffee, add the oil and stir to combine
- TO SERVE Sprinkle the surface of the baked cream mix with demerara sugar and caramelize with a blow torch or under a very hot grill
- Leave to cool for 5 minutes and serve with a small amount of the coffee and hazelnut oil dressing
- Grand Cru notes: Made from Central and South American Arabicas with just a hint of Robusta, Fortissio Lungo is an intense fullbodied blend with bitterness, which develops notes of dark roasted beans