

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 !

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