

NESPRESSO  
GRAND CRU  
DECAFFEINATO  
INTENSO &  
CHOCOLATE  
CREMEUX, WITH  
RASPBERRY GEL

🕒 30 min. 🍳 Medium



## MATERIALS

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

500g milk  
500g cream  
40g egg yolk  
40g sugar  
200g dark chocolate  
40ml Nespresso Grand Cru Ristretto  
Decaffeinato  
500g raspberry puree  
3g agar agar  
200g dark chocolate  
200g coco butter  
Coco nibs\*

## INSPIRATIONS



## LET'S MAKE IT!

1. For the cremeux, warm the milk and cream on the stove. Whisk the egg yolk and sugar together. Add the cream mix to the egg yolk mix and return to the pan. Gently cook while stirring until it gets to 84°C degrees. Pass the mixture onto the chocolate and melt. Add 40ml Nespresso Grand Cru Ristretto Decaffeinato. Pipe into moulds and freeze.
2. For the raspberry gel, heat the raspberry puree to 90°C. Whisk the agar into the puree and continue to cook for 2 minutes. Place in the fridge overnight. When set, blend to a smooth puree.
3. For the chocolate spray, melt the chocolate and coco butter over a bain marie. Transfer to a paint spraying gun. Take the frozen cremeux out of the moulds and spray with the warm chocolate mixture until completely covered. Place in the fridge to defrost completely.
4. When defrosted, place on a plate with the gel next to it and the coco nibs on top of the gel. Serve.\*