

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



HOW TO MAKE !

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."