

# COFFEE LUNGO AND CHOCOLATE FONDANTS COFFEE CUSTARD

🕒 20 min    🍷 Medium



## MATERIALS

Lungo Cups (150 ml / 5 Oz)  
Saucepans  
Oven  
Whisk  
Silicone Cake Cases  
Bowl  
Glass Espresso & Lungo

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

For The Fondants:

100 G / 4 Oz Of Dark  
Chocolate

100 G / 4 Oz Of Butter  
2 Eggs

100 G / 4 Oz Of Sugar  
40 G / 1,5 Oz Of Plain Flour

For the custard

Capsule Of Vivalto Lungo  
Grand Cru

300 ml / 10 Oz Of Milk  
2 Eggs Yolks

50 G / 2 Oz Of Sugar

For the coffee

Capsule Of Vivalto Lungo

## LET'S MAKE IT!

- Coffe Lungo:
- Warm the four glasses under hot water
- Prepare the four Vivalto Lungo Grand Cru into the four Lungo Cups

Chocolate fondants with coffee custard:

For the Custard:

- Heat the milk in a saucepan
- Beat the 2 eggs yolks and the sugar together
- Add the milk
- Prepare the Vivalto Grand Cru and add 20 ml / 1 oz of it
- Leave to simmer for 10 min or until the custard begins to thicken

For the fondants:

- Preheat the oven to 180 °C / 356 Fahrenheit
- Break the chocolate into pieces and melt in the saucepan with the butter until it becomes smooth
- Use a whisk to beat the eggs and sugar, add the flour, followed by the melted chocolate and butter
- Spoon the mixture into silicone cake cases
- Bake for 8 min
- Serve with the chocolate fondants with some custard and the Vivalto Lungo Grand Cru

## INSPIRATIONS

