

## CHOCOLATE CUPCAKE AND CAFÉ VIENNOIS

🕒 15 min.    🍷 Medium

### MATERIALS

Oven  
Mixer  
Glass Espresso  
CitiZ Espresso Spoon

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

For The Café Viennois  
Capsules Of Grand Cru *Roma*  
Tablespoons Of Hot Milk  
Tablespoons Of Vanilla Syrup  
Tablespoons Of Whipped  
Cream  
Teaspoon Of Grated  
Chocolate  
For The Cupcakes  
50 G / 2 Oz Of Dark Chocolate  
80 G / 3 Oz Of Butter  
Eggs  
125 G / 4.5 Oz Of Sugar  
75 G / 2.5 Oz Of Runny  
Honey  
80 G / 3 Oz Of Ground  
Almonds  
120 G / 4 Oz Of Plain Flour  
20 G / 1 Oz Of Cocoa Powder



### LET'S MAKE IT!

- **For the cupcakes:**
- Break up and melt the chocolate and butter in a bainmarie
- Beat the eggs, sugar and honey together until the mixture doubles in size and starts to turn white
- Add the almonds, flour, cacao powder, baking powder, the cream and the chocolate/butter mixture
- Mix together well, pour into cupcakes moulds and bake for 20-25min
- Remove from the oven and leave to cool
- **For the cream:**
- Place the butter, icing sugar and bubblegum syrup in a food processor and mix until the cream is smooth
- Decorate each cupcake with the cream using a piping bag
- **For each café viennois:**
- Pour the vanilla syrup into a glass
- Prepare the Grand Cru in 2 espressos (2\*40 ml / 15 oz) and pour it in the glass
- Add the frothed milk and the whipped cream, and sprinkle with chocolate shavings
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Sachet Baking Powder

120 G / 4 Oz Of Crème

Fraiche

For The Cream

100 G / 3.5 Oz Of Soft Butter

200 G / 7 Oz Of Icing Sugar

Tablespoons Of Bubblegum

Syrup

## INSPIRATIONS

