

ESPRESSO WITH COTTAGE CHEESE, LIME AND BRAZIL NUT MOUSSE

🕒 20 min.

👤 Medium



MATERIALS

Ramekins

Pan

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of Grand Cru *Volluto*

550 G / 19.4 Oz Of Cottage
Cheese

100 G / 3.5 Oz Of Sugar

Juice Of 1 Lime

Egg Whites

Sheets Of Gelatine Or A
Teaspoon Of Agar

80 G / 2.8 Oz Of Brazil Nuts

INSPIRATIONS



HOW TO MAKE !

- Toast the Brazil nuts in a pan without any grease and chop finely
- Put to one side
- Soak the sheets of gelatine in cold water to soften them
- Zest and juice the lime
- Boil 100 ml of water with the sugar and lime juice for 5 minutes
- Take off heat and add the drained gelatine and grated zest
- Beat the egg whites and stiff
- Pour three quarter of the boiling syrup over the egg whites while whisking, then fold the cottage cheese into the mixture
- Divide the chopped nuts between 6 ramekins and then cover them with the cottage cheese mousse
- Pour the rest of the lime syrup over them and place in the fridge for 4 hours
- Serve with a Volluto Grand Cru