

THE MILLEFEUILLE GALETTE DES ROIS WITH COFFEE WHIPPED CREAM

🕒 15 mins

👩 Easy




MATERIALS

Mixer
Grater
Piping Bag
serrated knife
St Honoré piping nozzle

RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Liquid Cream 
100 g

Sugar 
20 g

Coffee Beans 
4 Pieces

Galette des Rois (frangipane
cake) 
1 Entire

MASTER ORIGINS PERU
ORGANIC CAPSULE 
1 capsule

INSPIRATIONS

HOW TO MAKE !

STEP 01 COFFEE WHIPPED CREAM

With the mixer, whip the cream, add the sugar, then add the coffee slowly and cool down to avoid dropping the cream. Put in a piping bag with a St Honoré nozzle

STEP 02 ASSEMBLY

With the serrated knife, cut 2 strips of 4cm from the frangipane cake, lay it on its side and pipe the whipped cream. Finish by grating the coffee beans over the top.