

NESPRESSO VALENTINE'S RECIPE

🕒 ⚡ Easy

MATERIALS

Spatula
Offset Spatula
Sieve
Mixing bowls
Stand Mixer or Electric Hand Whisk
Hand Whisk
Medium Saucepan
Ice Cream Machine
Orange & Almond Streusel
Baking Mat
Vanilla Whipped Cream
Star tip + round tip piping nozzle
Piping Bag x 2

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Nespresso Diavolitto Capsules
3 capsules

whole milk
400 g

Double Cream
200 g

Caster Sugar
90 g

Egg Yolk
120 g

Egg White
60 g

Caster Sugar
60 g

Icing Sugar
60 g



HOW TO MAKE !

STEP 01 NESPRESSO COFFEE ICE CREAM

- Into a medium saucepan, add the whole milk, double/heavy cream & Nespresso Diavolitto coffee. Bring it to a gentle simmer. 400g Whole Milk 200g Double Cream 3 x Nespresso Diavolitto Capsules - While the cream is heating, add the egg yolks and sugar into a medium bowl, and whisk together just to combine. 120g Egg Yolks (About 6 Large Eggs) 90g Caster Sugar - Once the cream is hot, slowly pour it over the egg yolk mixture whisking constantly. - Pour the mixture back into the saucepan and stir constantly over a medium low heat until it has thickened slightly, and it coats the back of a spoon. Be careful not to overcook it. - Immediately pass the mixture through a sieve and cover the surface with cling film. Chill overnight in the fridge. - The next day, pour the mixture into your ice cream machine and churn it for 20-30 minutes,

STEP 02 MERINGUE SHARDS

- Pre-heat your oven to 95C. - Add 60g egg whites into the bowl of a stand mixer, or a large bowl if you are using an electric whisk. - Whisk on a medium low speed until they become thick and frothy. - Slowly add 60g the caster sugar, 1 tablespoon at a time. Once you have added all the sugar, keep whisking until it reaches a stiff peak. - Place a sieve over the top and tip in the 60g icing sugar. - Fold the mixture together until combined and there is no more icing sugar. - Spread the mixture out onto a baking tray, as thin as possible. You may not need all the meringue so don't lay it on too thick. - Bake for 25 minutes, then turn the oven off and open the door slightly. Let it cool in the oven for 2 hours.

STEP 03 ORANGE & ALMOND STREUSEL

- Add all the dry ingredients to a bowl along with the cold, cubed butter. Mix the ingredients between your fingers, rubbing the butter into the dry, until it forms a breadcrumb-like consistency. 50g Unsalted Butter, Cold 50g Caster Sugar 50g Ground Almonds 50g Plain Flour Zest ½ Medium Orange - Place the mixture into the fridge for 30 minutes or the freezer for 15 minutes. Pre-heat your oven to 185C. - Pour the mixture onto a baking mat and bake for 15-17 minutes, stirring halfway. The mixture should be lightly golden when it's done. Remove from the oven and allow to cool completely.

Caster Sugar 50 g 

Ground Almonds 50 g 

Plain Flour 50 g 

Double Cream 200 g 

Caster Sugar 1 Tablespoon 

Unsalted Butter, Cold 50 g 

Zest Medium Orange 5 g 

Vanilla Bean Paste 1 Teaspoon 

INSPIRATIONS



or until much thicker.
Remove the ice cream from the bowl and place it in the freezer to firm up slightly while you make the remaining components.

STEP 04 VANILLA WHIPPED CREAM

- Add the cream, sugar and vanilla to a bowl and whisk to a medium peak. Be careful not to overwhisk the mixture or it could split.
200g Double Cream 1 Tbsp Sugar 1 Tsp Vanilla Bean Paste - Split the mixture between two piping bags, one fitted with a round tip nozzle, the other with a star tip nozzle.

STEP 05 ASSEMBLY

1. Take a large plate and spread the streusel out in a half dome shape. 2. Using the piping bag with a round tip nozzle, pipe a large dollop of cream onto one section of the plate. 3. Then, using the star tip nozzle, pipe small dots around the plate. 4. Garnish the plate with slices of fresh red grapefruit and edible herbs. 5. Take the sheet of meringue, and break it into large shards. 6. Remove the ice cream from the freezer and use a hot spoon to create a scoop of the ice cream. 7. Put a small amount of streusel onto your meringue shard, and then scoop the ice cream on top. 8. Lift the meringue shard onto your piped cream and then serve.