

COFFEE MOUSSE

Easy



MATERIALS

- Mixer
- Spatula
- Sieve
- Mixing bowls
- Hand Whisk

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

- Mascarpone 500 g
- Cream 500 g
- Egg 5 Pieces
- Panela (unrefined cane sugar) 150 g
- Egg Yolk 3 Pieces
- Egg White 3 Pieces
- Panela (unrefined cane sugar) 82 g
- Flour 82 g
- Jamaica Blue Mountain Coffee 5 g
- Icing Sugar 2 Pinch
- Amaretto 25 g

INSPIRATIONS



HOW TO MAKE !

STEP 01 MASCARPONE MOUSSE

Combine all of the mousse ingredients in a mixing bowl and beat until it reaches a thick, creamy consistency.

STEP 02 BISCUIT FINGERS

Beat the egg yolks with half of the panela sugar. Beat the egg whites with the other half of the panela sugar. Combine the eggs and sieve in the flour and coffee powder and mix together. Spread the biscuits on a baking tray, dust with icing sugar and bake in the oven for 12 min. at 165°C.

STEP 03 FINISHING

To make the tiramisu. Soak the biscuits in hot blue mountain espresso coffee. In a Nespresso glass of your choice: add a layer of mousse to the bottom, add biscuit on top, and cover with mousse. Repeat until you have the following layers: mousse, biscuit, mousse, biscuit, mousse. Cover with a fine dusting of cocoa powder and leave to set in the fridge for 2 to 3 hours before serving. Remove from the fridge 5 minutes before serving.