

INSPIRATION
VEGETALE |
REVIVING ORIGINS
CONGO ORGANIC
CCC

🕒 🍷 Difficult



HOW TO MAKE !








MATERIALS

Spatula
Saucepan
Electric Whisk
Hand Blender
Piping Bag
Hand Whisk
Large mixing bowl
Baking parchment
Cling film
Food processor
Sorbet machine
Dough hook
Silicone mat

RECOMMENDED
NESPRESSO COFFEES



INGREDIENTS

Crushed Hazelnuts 110 g 
Caster Sugar 350 g 
Cocoa Powder 40 g 
Plain Flour 8 g 
Egg White 235 g 
Full Fat Cream 25 g 
Congo Organic espresso 545 g 

STEP 01

MOIST HAZELNUT
MACARON MIXX

1. Combine the ground hazelnuts, caster sugar, cocoa powder and flour. 2. Beat the egg whites, adding the caster sugar a little at a time. 3. Fold the 2 preparations together (make sure not to mix too much) 4. Pipe the macarons onto the baking parchment 5. Bake for about 15 minutes in an oven pre-heated to 180°C

STEP 04

COFFEE GEL

1. Boil the coffee with the sugar and dissolve the Agar Agar into it. 2. Keep the mixture over a high heat for a few minutes to reduce it. 3. Pour into another container and chill. 4. Once it is very cold, chop the gel roughly and blend in a food processor until very smooth.

STEP 07

COCOA CRÈME
PATISSIERE BISCUIT

1. Boil the milk with the

STEP 02

COFFEE GANACHE

1. Melt the chocolate. 2. Combine the chocolate and the hot Congo Organic coffee using a spatula, then add the hot cream. 3. Mix without adding any air, then pour into a shallow tray, cover the surface with cling film and place in the fridge.

STEP 05

COFFEE MERINGUE

1. Beat the egg whites, adding in the combined caster sugar and powdered egg whites. 2. Add the hot coffee, half at a time, making sure the beaten whites stay light and airy so you end up with a lovely meringue texture. 3. Create the desired shape using a small spatula and place in an oven pre-heated to 50°C for about 6 hours.

STEP 08

COFFEE POACHED
CELERIAC &
ASSEMBLY

STEP 03


















COFFEE INK

1. Dissolve the instant coffee in the Congo Organic espresso 2. Make a caramel and “push” it until you achieve a stronger flavour. 3. Add the cold coffee, stirring all the time. 4. Pass through a strainer and set to one side.

STEP 06

CELERIAC-VANILLA
SORBET

1. Boil the water you set aside from cooking the celeriac, adding the scraped vanilla pods. Leave to infuse for 15 minutes. Strain. 2. Combine the sugars and add to the mixture. 3. Boil until all the sugar has dissolved. 4. Pour over the purée and mix together. 5. Churn then place in the freezer.

Milk chocolate	
225 g	
Sugar	
170 g	
instant coffee	
50 g	
Agar-agar	
4 g	
powdered egg whites	
2 g	
celeriac	
1 Piece	
celeriac cooking water	
250 g	
Vanilla Pods	
1.5 Piece	
inverted sugar	
60 g	
atomised glucose (powder)	
25 g	
celery purée	
250 g	
Milk	
380 g	
Egg Yolk	
80 g	
powdered cream	
15 g	
cocoa paste	
50 g	
celeriac brunoise	
1	
Congo Organic espresso	
1	

cocoa powder. 2. Mix together the egg yolk/sugar/flour/powdered cream and then add the milk. 3. Bring to the boil and cook for 3 minutes. 4. Add the cocoa paste and then turn out into a large bowl. 5. Cool the mixture using a pastry beater – speed 1. 6. Place in the fridge. 7. Once the mixture has cooled, spread on a non-stick silicone sheet and cook for about 5 minutes in an oven pre-heated to 155°C. Remove from the oven and bend into shape immediately.

1. Place the celeriac in a saucepan, add coffee to cover and poach slowly. ASSEMBLY: 2. Using a spoon, draw lines on the plate with the coffee gel. 3. Pipe two thin lines of coffee ink onto the gel. 4. Fill a macaron with a generous amount of coffee ganache and place on the plate. 5. Top this with a scoop of celeriac-vanilla sorbet, covered with a wafer of celeriac. 6. Add two chocolate biscuits and three pieces of coffee meringue on top of the sorbet. 7. Finally, sprinkle the dessert with roasted pieces of hazelnut, celery brunoise and coffee poached celeriac.

INSPIRATIONS

