

CAPRICCIO CHOCOLATE AND COFFEE MOUSSE AND BRAZIL NUT MOUSSE

🕒 25 min. 🍳 Difficult



MATERIALS

Mixer / Blender
Oven
Bowl
Cappuccino Cup (170 ml / 6
Oz)

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru
Capriccio
For The Mousse
200 G Of Dark Chocolate
(70%)
200 ml Of Cream
20 G Of Butter
Capsule Of Grand Cru
Capriccio
50 G Of Icing Sugar
Eggs
For The Brazil Nut Thins
Eggs White
50 G Of Plain Flour
50 G Of Sugar
50 G Of Melted Butter

LET'S MAKE IT!

For the mousse

- Break up the chocolate into pieces and melt it in a saucepan
- Add the cream to the melted chocolate, add the butter and whisk until the mixture is smooth
- Separated the egg yolks from the egg whites, beat the yolks with the sugar and add them to the melted chocolate along with a capsule of *Capriccio* coffee
- Whip the egg whites until they are stiff and carefully add them to the mixture
- Cool in the fridge for at least 4 hrs

For the Brazil nut thins

- Lightly whisk the egg whites until they start to foam and then add the flour, sugar, butter and Brazil nuts
- Add the *Capriccio* (40ml), mix into the dough and place in the fridge
- Spread the dough on a piece of greased baking paper with your fingers and bake in the oven at 180° for 8 minutes
- Serve as the mousse with the thins and a *Capriccio* Grand Cru

40 G Of Roughly Chopped

Brazil Nuts

Capsule Of Grand Cru

Capriccio

INSPIRATIONS

