NESPRESSO | RECIPES

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

40 G Of Roughly Chopped Brazil Nuts

Capsule Of Grand Cru Capriccio

HOW TO MAKE !

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

INSPIRATIONS

