

# "CHAUD-COLAT" COFFEE ICECREAM SQUARES

🕒 60 min.    🍷 Difficult



## MATERIALS

Mixing Bowl  
Pan  
Oven

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

For The Sweetened Chocolate  
Batter

600 G Of Butter

370 G Of Icing Sugar

120 G Of Almond Paste  
(Marzipan)

3 G Of Salt

3 G Of Vanilla Powder

230 G Of Fresh Eggs

900 G Of Flour

50 G Of Cocoa Powder

For The Black Chocolate  
Crèmeux

250 G Of Whipped Cream

250 G Of Milk

100 G Of Egg Yolk

50 G Of Granulated Sugar

235 G Of Caribbean

\*"Couverture" Chocolate

## LET'S MAKE IT!

- **For the sweetened chocolate batter**
- In a mixing bowl, blend the butter, icing sugar, salt and vanilla with a spatula
- Add the eggs then sift the flour and the cocoa powder together and mix
- Keep chilled
- Spread the mixture to the thickness of 1
- 45mm and insert the squares (9cmx9cm)
- Cook the foundation at 170°C for 7 minutes
- Once they are cooked, spread melted chocolate on them so they will harden in readiness for the crèmeux
- **For the black chocolate crèmeux**
- In a pan, heat the cream and the milk, add the egg yolks, which have been whitened with the sugar and cook until it coats the spoon
- Once this has cooked, pour in 3 or 4 goes over the Caribbean 'couverture' chocolate to create an emulsion
- Mix and pour 70g of crèmeux per 11cm square
- Allow it to set in the freezer
- **For the black chocolate and coffee sauce**
- Chop the Caribbean 'couverture' chocolate and mix it with the cocoa mass
- Heat the milk, cream, sugar and coffee in a pan, then gradually pour this hot liquid over the chocolatecocoa mass mix, stirring delicately
- Add the butter
- **For the coffee ice cream**
- Heat the coffee in the milk and add the stabiliser with the brown sugar in order to avoid lumps
- Bring to a boil, and add the egg yolks blended with the brown sugar
- Cook until it coats the spoon
- Add the butter
- Mix, blend and put through the turbine of a sorbet maker
- **For the chocolate soufflé**
- Melt the chocolate and add the hot milk and cocoa powder to it, then incorporate the egg yolks, which have been lightly beaten with 1/3 of the sugar

For The Black Chocolate And  
Coffee Sauce

500 G Of Whole Milk

250 G Of Whipped Cream

600 G Of Caribbean  
"Couverture" Chocolate

50 G Of Cocoa Mass

60 G Of Butter

150 G Of Sugar

50 Cl Of Coffee

For The Coffee Ice Cream

1000 G Of Milk

200 G Of Brown Sugar

100 Ml Of Coffee

280 G Of Egg Yolk

4 G Of Stabiliser

100 G Of Bulk Butter

For The Chocolate Soufflé

180 G Of Manjara Chocolate

100 G Of Egg Yolk

150 G Of Egg White

110 G Of Granulated Sugar

50 G Of Milk

- Beat the egg whites with the rest of the sugar
- **Assembling and presentation**
- Line the cooking pan with sulphur paper to a height of 3cm, butter it and sprinkle sugar evenly around the bottom before adding the sweetened chocolate batter
- Poach 130g of soufflé batter and put it in the pan with the crèmeux
- Bake for 9 minutes at 200°C
- Serve with a dribble of coffee chocolate sauce and a scoop of coffee icecream
- \*Couverture chocolate is a very high quality chocolate that contains extra cocoa butter (3239%)
- The higher percentage of cocoa butter, combined with proper tempering, gives the chocolate more sheen, firmer "snap" when broken, and a creamy mellow flavour
- (Source: Wikipedia)

## INSPIRATIONS

