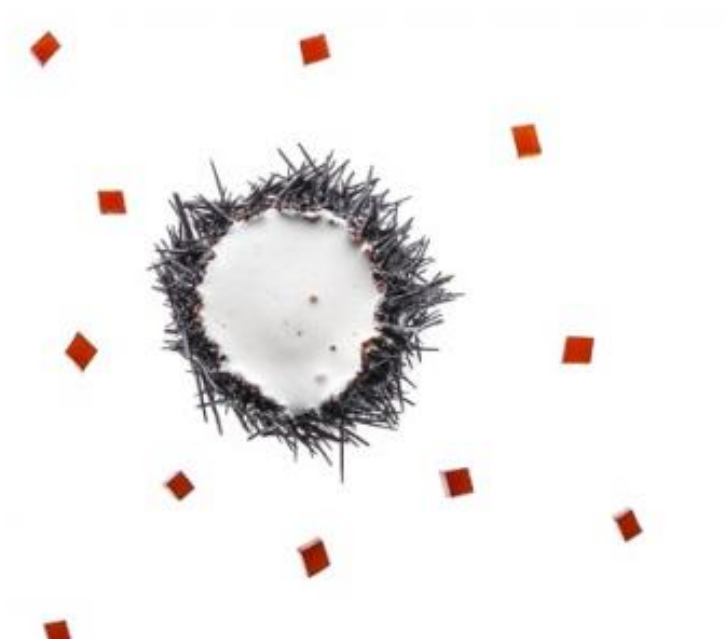


COFFEE FLAVORED CREAM URCHIN

🕒 60 min

👨‍🍳 Difficult



MATERIALS

Small Pair Of Scissors

Sauté Pan

Mixer / Blender

Vacuum Bag

Siphon

Gas Cartridges

Saucepan

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Pieces Of Sea Urchin

4 G Of Butter

15 G Of White Onion

1 G Of Salt

45 G Of Potato

175 G Of Cream

Capsules Of Master Origin India

Grand Cru

0_25 G Of Agar

INSPIRATIONS



HOW TO MAKE !

- Delicately open the sea urchins using a small pair of scissors
- Remove the "tongues" and clean the shells well
- Melt the butter in a sauté pan and sauté the chopped onions, add salt, the potatoes cut into small cubes and pour in the cream
- Cook over low heat for 15 minutes
- Pour the mixture into a blender and mix until you obtain a smooth cream
- Uncap and recover the ground coffee in a Master Origin India capsule, wrap it well in a piece of cloth tied tightly with string
- Put the cream in a vacuum bag with the cloth wrapped coffee and raise the temperature to 55° C for 45 minutes to properly infuse the cream
- Put it through a cheesecloth and fill a siphon with Chantilly with two gas refills
- Keep warm
- At the same time, make 4cl of Master Origin India coffee with the last capsule
- Heat half the coffee in a saucepan and bind with agar, remove from the heat, mix with the rest of the coffee and put it on a small plate and chill
- Once the preparation has gelled, cut into small cubes ½ cm square
- **Finish:**
- Put the sea urchin "tongues" back in each shell, putting a few cubes of coffee jelly in each one and then fill the urchins with the coffee infused cream
- Serve immediately