

## CAFÉ GOURMAND - GRAND CRU VOLLUTO

🕒 30 min 🍷 Medium

### MATERIALS



### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

### INSPIRATIONS



### LET'S MAKE IT!

- **Dough** 115 g of butter 105 g icing sugar 2 g of salt 250 g of flour 80 g of egg yolks Mix butter and sugar
- Add eggs little by little
- Add salt and flour
- Stir to obtain a homogeneous dough
- Place in square moulds of 60 mm on each side
- Bake at 170° C
- **Chestnut ganache** 300 g of cream 125 g of chestnut paste 125 g of chestnut cream 30 g of Valrhona Bahibé Chocolate 1,5 of gelatin sheets 25 g of rum Soften gelatin in a large volume of cold water
- Mix chestnut paste and cream with rum
- Boil half of cream, add gelatin and pour on finely chopped Bahibé chocolate
- Stir and pour the chocolate mix on the chestnuts and rum
- Boil again, mix and add the rest of cold cream
- Set aside for 12 h
- Whip before using
- **Blackcurrant jam** 250 g of blackcurrant purée 4 g of agar agar Warm blackcurrant purée, add agar agar while whipping
- Bring to a boil
- Remove from heat
- Blend when cold
- **Meringue** 100 g of egg whites 100 g of sugar 100 g of icing sugar silver powder Warm egg whites and sugar at 60° C until sugar is entirely dissolved
- Beat until it cools down
- Add icing sugar
- Shape into small dollops with piping bag
- Set to dry in a dry room for 12 h
- **Presentation** frozen blackcurrant berries 2 candied chestnuts Spread a thin layer of blackcurrant jam on top of the dough, then fill with whipped chestnut ganache
- Display meringues and ganache drops on a checked pattern
- Decorate with candied chestnuts and blackcurrant berries

