

AMARETTI, GRAND CRU ARPEGGIO CREAM

🕒 30 + 🍷 Medium



MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

INSPIRATIONS



LET'S MAKE IT!

- **Amaretti** 25 g of almond powder 22,5 g of icing sugar 5 g of T55 flour 9 g of granulated sugar 60 g of egg whites peel of 1/2 an orange Whip the egg whites with the granulated sugar
- Delicately add the mix of sieved flour, almond powder and icing sugar
- Design shapes of 68 cm diameter through a piping bag
- Sprinkle icing sugar
- Bake at 160° C, for 1520 min
- **Arpeggio cream** 120 g of cream 5 g of granulated sugar 25 ml of Arpeggio 2 egg yolks 35 g of milk chocolate 2 g of gelatin powder 5 g of water 20 g of butter Make a custard with cream, eggs and sugar, add melted gelatin and chocolate
- At 40°C stir in butter, mix and pour in the desired shape
- **Passion sorbet** 100 g of water 70 g powdered sugar 20 g of honey 200 g of passion fruit pulp Boil water with sugar and honey
- After boiling add passion purée, and set in freezer
- Slice into 2 cm pieces and place in the Thermomix bowl
- **Arpeggio icing** 30 g of granulated sugar 30 g water 25 ml of Arpeggio 30 g of glucose 20 g of condensed milk 2 g of gelatin powder 10 g of water 30 g of white chocolate 1 pinch of yellow coloring powder 1 pinch of gold powder 1/2 vanilla pod Cook sugar and water up to 103°C, then deglaze with an Arpeggio Grand Cru and hot glucose
- Pour on the rest of the ingredients
- Blend all together and reserve in fridge
- **Arpeggio ganache** 80 g of cream 3 x 25 ml of Arpeggio 30 g of honey 1 vanilla pod 50 g of milk chocolate 60 g of 70% dark chocolate 30 g of butter 3 g of gelatin 15 g of water Infuse vanilla and honey in cream with Arpeggio
- Pour the mix on both chocolates
- Add butter, melted gelatin and stir to combine
- **Chocolate sauce decoration** 3 x 40 ml of Arpeggio 62 g of cream 70 g of powdered sugar 8 g of powdered sugar 5 g of NH pectine 40 g of cocoa powder Warm up cream and half of sugar
- Mix other half with pectine

- After boiling, add cocoa powder, bring back to a boil with sugar, NH pectine then add the Arpeggio
- **Mascarpone mousse**120 g of egg yolks25 g of eggs8 g of 200 bloom gelatin powder40 g of water100 g of granulated sugar35 g of water250 g of mascarpone250 g of liquid cream Whip mascarpone and cream together
- Soften gelatin in 40 g of water
- Boil sugar and water, pour on the eggs and whip
- Add melt gelatin
- Blend with cream and mascarpone
- Design shapes with a piping bag
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