

LAURENT DUCHÊNE - MOF

# ESPRESSO

## Recipe for 15 plates

## Ingredients

**DARK CHOCOLATE AND WALNUT BROWNIE BISCUIT**
110 g flour
25 g invert sugar
225 g caster sugar
150 g crushed walnuts
162 g eggs
100 g cream
250 g 68% dark chocolate (melted at 50°C)
162 g butter (melted at 50°C)

**COFFEE CRÈME BRÛLÉE**
**15 g Pure Arabica Colombian coffee extract**
480 g cream
125 g egg yolks
80 g caster sugar
5 g gelatine powder (200 bloom)
30 g water

**COFFEE AND HAZELNUT ICING**
125 g caster sugar
187.5 g butter
125 g cream
83 g glucose DE60
7.5 g gelatine
45 g water
33 g hazelnut paste
185 g condensed milk
**30 g Pure Arabica Colombian coffee extract**

**DARK CHOCOLATE AND TONKA BEAN CRÉMEUX**
250 g milk
3 grated tonka beans
100 g sugar
108 g egg yolks
180 g 68% dark chocolate

**COFFEE MASCARPONE CHANTILLY CREAM**
115 g cream (1)
11 g glucose DE60
115 g white chocolate
175 g cream (2)
80 g mascarpone
**10 g Pure Arabica Colombian coffee extract**

**COFFEE ICE CREAM**
810 g whole milk
57 g powdered milk
165 g caster sugar
105 g atomised glucose
30 g dextrose
150 g egg yolks
150 g UHT cream
6 g super neutrose (stabiliser)
**30 g Pure Arabica Colombian coffee extract**

## Preparation

**DARK CHOCOLATE AND WALNUT BROWNIE BISCUIT** - recipe for a 60 x 40 cm half-tray
Mix together the flour, invert sugar, caster sugar and walnuts.
Add the eggs and cream, then mix without whipping.
Add the chocolate and melted butter.
Weigh out 1.150kg of the mixture for a 60 x 40 cm half-tray.
Bake for 10- 12 minutes at 170°C.

**COFFEE CRÈME BRÛLÉE** - recipe for 45 hemispheres 3 cm in diameter
Bring the cream and the coffee extract to the boil.
Beat the eggs and sugar until pale.
Heat the mixture to 83°C.
Blend in a food processor then add the gelatine.
Pour into a Flexipan (15 g per hemisphere) and
blast freeze the everything together.

**COFFEE AND HAZELNUT ICING**
Make a dry caramel.
Stop the cooking with a boiling mixture of the butter,
vanilla, cream and glucose.
Strain through a chinois onto the hazelnut paste,
condensed milk and gelatine.
Blend in a food processor and use at 35°C.

**DARK CHOCOLATE AND TONKA BEAN CRÉMEUX**
Bring the milk to the boil and infuse the grated tonka bean
in it with a lid on for 10 minutes.
Beat the egg yolks and sugar until pale.
Pour onto the dark chocolate and mix together.
Leave overnight to crystallise.

**COFFEE MASCARPONE CHANTILLY CREAM**
Bring the cream (1), glucose and coffee extract to the boil.
Pour the liquid over the chocolate in 3 goes.
At 35°C, add in the mascarpone and the cream (2),
then blend in a food processor.
Refrigerate overnight before use.

**COFFEE ICE CREAM**
Heat the milk and coffee extract. At 25°C , add the powdered milk.
At 30°C, add the sugars (keep 10% of the caster sugar aside to mix
with the stabiliser). At 35°C, add the egg yolks and cream.
At 45°C, add the remaining 10% of the caster sugar mixed with
the stabiliser. Heat to 85°C, blend in a food processor, strain through
a fine mesh sieve, then blast chill to 4°C. Leave to mature for at least
12 hours at 4°C, then blend in a food processor.

**ASSEMBLY AND DECORATION**
Freeze the hemispheres of crème brûlée.
Churn the ice cream in an ice cream maker.
Cut the brownie biscuit into 1.5 x 1.5 cm cubes.
Whip the Chantilly cream and pipe with a fine fluted piping nozzle.
Pipe the dark chocolate and tonka bean crémeux with a small circular
piping nozzle. Plate up the dessert and decorate with the chocolate decorations.

# Associated products



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