



# CAFÉ LIÉGEOIS



## Ingredients

### COFFEE-FLAVOURED ICE CREAM

1036 g milk  
400 g cream  
**75 g Prova Gourmet coffee extract with Cold Brew**  
50 g invert sugar  
180 g caster sugar  
120 g atomised glucose  
10 g special ice cream stabiliser

### COFFEE SAUCE

30 g coffee extract  
60 g water

### COFFEE CRUMBLE

30 g butter  
30 g flour  
30 g sugar  
30 g ground almonds  
**4 g Prova Gourmet coffee extract with Cold Brew**

### VANILLA CHANTILLY CREAM

300 g whipping cream  
**1 Prova Gourmet Madagascan Bourbon vanilla bean**  
30 g sugar

## Preparation

### COFFEE-FLAVOURED ICE CREAM

Heat the milk, cream, coffee extract, and invert sugar in a saucepan. Once at 40 °C, add the caster sugar, atomised glucose and stabiliser. Heat to 85 °C. Blend in a hand-held blender. Chill to 4 °C and let mature at 4 °C for 12 hours. Churn and store in an ice cream conservator.

### COFFEE SAUCE

Mix all of the ingredients together until you have a crumbly texture. Bake at 150 °C for 15 minutes.

### VANILLA CHANTILLY CREAM

Infuse the cream with the vanilla bean that has been split and its seeds scraped out. Add the cream and sugar into the bowl of a mixer fitted with a whisk and beat until the desired texture is obtained.

### ASSEMBLY AND DECORATION

Add scoops of coffee ice cream into a glass. Add some coffee crumble. Pour over the coffee sauce. Using a piping bag fitted with a fluted nozzle, pipe on some vanilla Chantilly cream. Top with some more of the crumble and the coffee sauce. Serve.

## Associated products



BEANS  
MADAGASCAR  
BOURBON VANILLA



EXTRACT  
COFFEE WITH COLD BREW