

TRISTAN ROUSSELOT

MODERN TIRAMISU

Ingredients

COLD BREW COFFEE TUILE
73 g Unsalted butter
73 g Icing sugar
73 g Egg white
73 g Flour T55
7 g Cold Brew Coffee Extract - Prova Gourmet

LADYFINGER BISCUIT
98 g Flour T55
98 g Potato starch
264 g Egg white
151 g Egg yolk
189 g Sugar

COLD BREW SYRUP
323 g Water
161 g Muscovado sugar
16 g Cold Brew Coffee Extract - Prova Gourmet

ALMOND PRALINE
238 g Raw almond
158 g Sugar
4 g Fleur de sel

COLD BREW COFFEE CARAMEL
42 g Granulated sugar
69 g Glucose syrup
0.6 g Salt
250 g Liquid cream 35% fat
6 g Cocoa butter
22 g Unsalted butter
11 g Cold Brew Coffee Extract - Prova Gourmet

COLD BREW MASCARPONE CREAM
123 g Mascarpone
123 g Liquid cream 35% fat
61 g Whole egg
29 g Sugar
14 g Amaretto
15 g Cold Brew Coffee Extract - Prova Gourmet

DECORATION
50 g Cocoa pearls - Prova Gourmet
50 g Cocoa powder - 22/24% fat

Preparation

COLD BREW COFFEE TUILE
Cream the softened butter with sifted icing sugar. Gradually add room-temperature egg whites, Cold Brew coffee extract, and sifted flour. Let rest overnight in the refrigerator. On a baking sheet, spread out strips 2 x 18 cm long and bake for 6 min at 170 °C, then flip the tuile and roll it around a tube. Leave to cool.

LADYFINGER BISCUIT
Whip the tempered egg whites to soft peaks and gradually add sugar to firm them up, then fold in the egg yolks. Gently incorporate the sifted dry ingredients. Spread 800 g per 40 x 60 cm baking sheet and bake at 190 °C for 8 min.

COLD BREW SYRUP
In a saucepan, bring water and muscovado sugar to a boil. Then, add the Cold Brew coffee extract.

ALMOND PRALINE
Roast the almonds for 20 min at 160 °C in a fan oven and let cool. Make a brown caramel with the sugar, then pour it over the almonds and fleur de sel. Cool and then blend the praline without heating. Transfer to a piping bag without a nozzle.

COLD BREW COFFEE CARAMEL
Cook the sugar and glucose to a brown caramel, then stop the cooking process with the hot cream and salt. Cook the mixture to 103 °C. Cool to
60 °C and add the cocoa butter, unsalted butter, and Cold Brew coffee extract. Transfer to a piping bag and leave it to cool.

COLD BREW MASCARPONE CREAM
In a mixing bowl with a whisk attachment, whip all the cold ingredients to a firm texture. Transfer to a piping bag fitted with a 20 nozzle.

DECORATION
On a white plate, place the coffee tuile, then a ladyfinger biscuit disc soaked with the coffee syrup. Pipe the caramel around, then pipe the almond praline in the center, followed by a ring of mascarpone cream. Dust the edges with cocoa powder using a sieve and place cocoa pearls in the center.

Associated products

WITH COCOA EXTRACT
COCOA PEARLS



EXTRACT
COFFEE WITH COLD BREW



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