

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



COLD BREW
COFFEE EXTRACT

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