

Coffee Vanilla Dessert

: 100

: 4



Utensils

For the vanilla cream

300 ml Milk

3 Egg Yolks Medium Egg

50 g Caster Sugar

20 g Cornflour

1 tbsp Taylor & Colledge Vanilla Bean Extract

120 ml Whipping Cream

For the coffee ganache

150 g Dark Chocolate Finley Chopped

100 ml Whipping Cream

50 ml Espresso Coffee Brewed

15 ml Coffee Liqueur

pinch Salt

15 g Unsalted butter

For the topping

80 g Mixed Nuts

120 ml Whipping Cream

15 g Caster Sugar

1. Finely chop the dark chocolate couverture into small pieces (max. 5 mm) and place in a heatproof bowl. Gently heat the whipping cream in a saucepan, then pour it over the chocolate. Add espresso, coffee liqueur, and a pinch of salt. Let sit for 2–3 minutes, then whisk until smooth. If needed, melt remaining chocolate by placing the bowl over simmering water. Whisk in the soft butter for a glossy finish. Pour the ganache into four champagne coupes and refrigerate for about 1.5 hours until set.
2. Heat the milk in a saucepan over medium high heat. In a small bowl, whisk together the egg yolks, sugar, and cornflour. Add about four tablespoons of the hot milk to the egg mixture (to temper it), whisking constantly. Pour the tempered mixture back into the saucepan with the remaining milk. Cook over medium heat, whisking continuously, until thickened. Stir in the vanilla extract and cover the surface with cling film to prevent skin formation. Once cooled, briefly whisk the cream until smooth. Whip the whipping cream to soft peaks and gently fold it into the vanilla mixture.
3. Roughly chop the mixed nuts and roast them in a small pan. Whip the whipping cream. As it thickens, gradually add the caster sugar. Assemble: spoon the vanilla cream onto the set ganache, add whipped cream, and finish with roasted nuts.