TAYLOR & COLLEDGE

Coffee Vanilla Dessert



Preparation: 100 mins
Portions: 4 Portions

Ingredients

Utensils

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 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 topping

80 g Mixed Nuts
120 ml Whipping Cream
15 g Caster Sugar

Preparation

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.