

## COFFEE GELATO VERRINE

### Chocolate sablé

220g butter

40g cocoa powder

3,8g baking

3,8g baking soda

179g raw cane sugar

70g caster sugar

218g Guanaja 70% chocolate couverture

256g weak flour

4g fleur de sel

3,3g Bourbon vanilla powder

Mix butter with all the powders. Add the melted chocolate, vanilla and fleur de sel. Finally incorporate the sugars and stop kneading the dough. Leave it in the fridge for 12 hours, pulverize with a mixer, spread on a silicone pad and bake at 160°C for 10 minutes.

### Polynesian vanilla cream

300g milk

40g egg yolks

43g caster sugar

17g corn starch

100g butter

100g mascarpone

1 Polynesian vanilla bean

Bring milk to a boil and pour it onto egg yolks mixed with sugar and corn starch. Cook at 85°C and emulsify with butter and vanilla. Blast chill it at +4°C. Then use it with a siphon.

### Coffee and mascarpone gelato

1130g water

168g coffee beans

48g cocoa nibs

183g milk powder

267g caster sugar

88g dry glucose

46g inverted sugar

12g thickener

650g mascarpone

2g Bourbon vanilla powder

10g micronized coffee

Make an infusion for 40 minutes with lukewarm water, coffee beans and cocoa nibs. Filter the infusion, add sugars, the thickener and mix. Add milk powder and mix. Cook at 84°C, combine mascarpone, micronized coffee and vanilla powder. Whisk and fill the moulds using a piping bag.

### **Guanaja chocolate mousse**

108g whole milk

81g glucose syrup

63g egg yolks

63g caster sugar

170g fresh cream 35% fat

117g Guanaja 70% chocolate couverture

20g cocoa nibs powder

Bring milk to a boil and pour it on egg yolks mixed with sugar. Add glucose syrup and cook at 82°C. Pour the custard cream over the Guanaja chocolate couverture and cocoa nibs powder, then mix. Combine the mixture with the whipped cream and fill the moulds and blast chill.

### **Coffee jelly**

100g inverted sugar

40g trehalose

200g espresso coffee

170g water

1g xantan gum

12g gelatin mass 1:5 200 Bloom

60g dry glucose

Add coffee to water. Mix all the sugars. Add xantan gum and mix. Bring it to 70°C, combine the gelatin mass and mix. Fill the mould and blast chill.

### **Dulcey glaze**

500g Dulcey chocolate couverture

500g cocoa butter

75g pulverized chocolate sable

1g gold powder

Melt chocolate and cocoa butter at 45°C. Add pulverized chocolate sablé and gold powder and use it to glaze the gelato.

### **Decoration**

dark chocolate