Frappuccino pastry

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RECIPE STEP BY STEP

Composition

INGREDIENTS

Coffee/chocolate/caramel/mascarpone

METHOD

Coffee/chocolate/caramel/mascarpone

Recipe for around 8-10 pastries

Mold: Coffee mug (Pavoni PX3222S)

1. Chocolate cup
2. Almond Coffee sponge
3. Coffee liqueur
4. Soft caramel
5. Coffee mousse
6. Mascarpone cream
7. Coffee jelly cubes
8. Decoration

1 Chocolate cup

INGREDIENTS

- **750 gr Intense 35 Belgian milk chocolate, Veliche**
- **750 gr Obsession 30 Belgian white chocolate, Veliche + Vanilla**

METHOD

1. Melt and temper both chocolates. Add some vanilla seeds to the white chocolate.
2. Start with milk chocolate 35%. Mold a thin layer of milk chocolate (coffee mug mold) and let crystalize. Unmold and cut off 30% of the top with a warm knife. Spray the cup velvet with cocoa butter and milk chocolate (50/50).
3. Repeat step two with the white vanilla chocolate. Cut 30% off the top with a warm knife and stick it directly on top of the milk chocolate cup.

2 Almond coffee sponge

INGREDIENTS

Recipe for 1 baking tray 60x40cm

- 270 gr Whole egg
- 37 gr Sugar (2)
- 190 gr Almond powder
- 60 gr Flour
- 5 gr Coffee powder
- 3 gr Coffee extract
- 34 gr Butter
- 160 gr Egg white
- 185 gr Sugar (1)
- 2 gr Salt

METHOD

1. Beat the egg white and the sugar (1) until stiff.
2. Separately, beat the whole egg, sugar (2), coffee powder/extract and almond powder.
3. Add the melted butter to the almond powder mixture.
4. Combine the almond mixture and the stiff egg white with a spatula.
5. Add the flour and salt. Mix the sponge well.
6. Divide the sponge on a baking mat and bake at 210°c.
7. Cool down in the freezer.

3

Coffee liqueur

INGREDIENTS

- 175 gr Water
- 50 gr Sugar
- 25 gr Glucose
- 10 gr Instant coffee
- 5 gr Coffee extract
- 10 gr Kahlua 16% (optional)

METHOD

1. Bring water, sugar and glucose to a boil
2. Add instant coffee, coffee extract and Kahlua. Mix well and cool down before use.

4

Soft caramel

INGREDIENTS

- 165 gr Sugar
- 65 gr Butter
- 132 gr Cream 35%
- 4 gr Sea salt
- **60 gr Euphoria Caramel, Veliche**

METHOD

1. Heat the cream and salt till you reach a boil.
2. Caramelize the sugar until an intense brown color.
3. Extinguish the caramel with the hot cream, then boil until 108°c.
4. Remove the pan from the heat and add the caramel chocolate.
5. Cool down the mixture till 45°c.
6. Add the soft butter and blend the caramel with a hand-held blender.
7. Cool down to room temperature before using.

5 Coffee mousse

INGREDIENTS

- 480 gr Cream 35%
- 80 gr Egg yolk
- 80 gr Sugar
- 27 gr Water (2)
- 160 gr Milk
- 12 gr Coffee beans (crushed)
- 15 gr Coffee extract
- 50 gr Water (1)
- 10 gr Gelatin powder
- **120 gr Euphoria Caramel, Veliche**

METHOD

1. Combine gelatin powder with cold water.
2. Whip the cream until a smooth Chantilly.
3. Warm the milk with coffee beans (pieces) and coffee extract until 65°c. Leave to infuse for 30 minutes.
4. Add the gelatin mass and mix with the hot milk. Pass through a fine sieve and mix with the caramel chocolate.
5. Boil the sugar with water (2) until 120°c and whip up together with the egg yolk until a foam (Pate a bombe).
6. Add white chocolate infusion (30°c) with the 'pate a bomb' and the whipped cream. Stir until well combined (totally smooth).
7. Use directly and divide with a piping bag into the chocolate cups.

6 Mascarpone cream

INGREDIENTS

- 260 gr Cream 35%
- 2 gr Gelatin powder
- 10 gr Water
- 5 gr Glucose
- 5 gr Trimoline
- 75 gr Mascarpone
- **55 gr Obsession 30 Belgian white chocolate, Veliche**
- 2 gr Vanilla

METHOD

1. Mix cold water and gelatin powder together (gelatin mass).
2. Heat up the cream with vanilla, glucose and trimoline until 60°c.
3. Melt the gelatin mass (in a microwave) and bring it to a simmer.
4. Add the gelatin mass into the cream.
5. Mix the cream with mascarpone and the white chocolate drops.
6. Use a hand blender to mix all ingredients together.
7. Let the cream cool down in the fridge for 12 hours. After, whip up the cream to desired consistency.

7

Coffee jelly cubes

INGREDIENTS

- 125 gr Filter coffee
- 125 gr Water
- 40 gr Sugar
- 2 gr Agar

METHOD

1. Heat up the water and coffee until it boils.
2. Add sugar and agar and stir will. Boil for 1 min. and pour into a square mold.
3. Cool down and cut into small cubes 5x5mm.

8

Decoration

METHOD

Use a milk chocolate stick and chocolate coffee bean (Leman decorations), vanilla powder, chocolate logo decoration and jelly cubes (recipe 6) for decoration.

Assembly

METHOD

1. When the chocolate cup is assembled and ready (recipe 1), start by making the other recipes.
2. To assemble the layers, start with a thin layer of soft caramel in the cup (to stick the coffee sponge)
3. Cut the coffee sponge with a round cutter, 4,5cm. (three pieces per pastry)
4. Dip the sponge in the coffee liqueur.
5. Fill the chocolate cup starting with a layer of sponge, a layer of coffee mousse, sponge, caramel, coffee mousse and finish with sponge.
6. Whip up the mascarpone cream and pipe on top of the pastry.
7. Finish with vanilla powder and decorations like mentioned in recipe 7.