

MOUSSE CAKE & ARPEGGIO

🕒 40 min

🏠 Easy

MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For the coffee:

4 X Three 30g Ice Cubes

4 Capsules Of Arpeggio (4 X 40
ml)

4 X 90 ml Cold Water.

For the recipe:

2 G Gelatine For The Mousse +
4 G For The Topping

200 G White Chocolate

200 G Whole Pouring Cream For
The Mousse + 70 G For The
Topping

3 Eggs

90 G Granulated Sugar For The
Sponge Cake + 100 G For The
Topping

90 G Flour

2 Capsules Of Arpeggio (2 X 40
ml)

30 G Cocoa Powder.

INSPIRATIONS



HOW TO MAKE !

- Soak 2 g of gelatine in cold water. Melt the white chocolate in a double boiler and whip the cream to make whipped cream. Add the drained gelatine to the heated chocolate and mix. Fold in the whipped cream and pour the mixture into cylindrical moulds, stopping 1 to 2 cm from the rim.
- Reheat oven to 180° C (350° F, gas mark 4). In a bowl, whisk the eggs with the sugar until smooth.
- Add the flour and mix. Pour the dough onto a cookie sheet covered with baking paper and bake for 10 minutes, then let cool. Carefully remove the sponge cake from the baking paper, cut out circles of the same diameter as the cylinders and place them on the sponge cake. Place in the freezer overnight.
- The next day, soak the rest of the gelatine sheets in cold water. Prepare the Arpeggio capsules into 40 ml servings, pour into a sauce pan with the sugar and heat. As soon as it begins to boil, remove from heat, add cream, cocoa powder and drained gelatine while whisking constantly.
- Unmould the cylinders, place them on a rack, pour the slightly cooled topping over them to cover them. Refrigerate one hour before serving.
- Serve with an iced coffee made with an Arpeggio Espresso (40 ml)