

CHOCOLATE CUPCAKE AND CAFÉ VIENNOIS

🕒 15 min. 🍪 Medium

MATERIALS

Oven

Mixer

Glass Espresso

CitiZ Espresso Spoon

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Café Viennois

Capsules Of Grand Cru *Roma*

Tablespoons Of Hot Milk

Tablespoons Of Vanilla Syrup

Tablespoons Of Whipped Cream

Teaspoon Of Grated Chocolate

For The Cupcakes

50 G / 2 Oz Of Dark Chocolate

80 G / 3 Oz Of Butter

Eggs

125 G / 4.5 Oz Of Sugar

75 G / 2.5 Oz Of Runny Honey

80 G / 3 Oz Of Ground Almonds

120 G / 4 Oz Of Plain Flour

20 G / 1 Oz Of Cocoa Powder

Sachet Baking Powder

120 G / 4 Oz Of Crème Fraiche

For The Cream



HOW TO MAKE !

● For the cupcakes:

- Break up and melt the chocolate and butter in a bainmarie
- Beat the eggs, sugar and honey together until the mixture doubles in size and starts to turn white
- Add the almonds, flour, cacao powder, baking powder, the cream and the chocolate/butter mixture
- Mix together well, pour into cupcakes moulds and bake for 20-25min
- Remove from the oven and leave to cool

● For the cream:

- Place the butter, icing sugar and bubblegum syrup in a food processor and mix until the cream is smooth

- Decorate each cupcake with the cream using an icing bag

● For each café viennois:

- Pour the vanilla syrup into a glass
- Prepare the Grand Cru in 2 espressos (2*40 ml / 15 oz) and pour it in the glass
- Add the frothed milk and the whipped cream, and sprinkle with chocolate shavings
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100 G / 3.5 Oz Of Soft Butter

200 G / 7 Oz Of Icing Sugar

Tablespoons Of Bubblegum
Syrup

INSPIRATIONS

