

Raspberry and cream cheese puffs

The sweetness of this dessert is accentuated by the freshness and tartness of seasonal fruit. Each bite is an explosion of flavour.

The woody taste of Bukeela ka Ethiopia Lungo pairs beautifully with the cinnamon flavour of the puffs. The tartness of the raspberries enhances the full aroma of the coffee. The raspberries also bring out the coffee's fruity notes.



CRISPY PUFF PASTRY

Ingredients

- 90 g butter
- 80 g blond candy sugar
- 90 g flour
- 3 pinches of cinnamon

Preparation

- Combine the butter with the candy sugar, cinnamon and flour.
- Roll the mixture until it is 2 mm thick and place between two sheets of baking paper.
- Place in the freezer to firm up. Then cut out circles of 5 cm.

PUFF PASTRY

Ingredients

- 100 ml milk
- 100 ml water
- 90 g butter
- 125 g flour
- 3 whole eggs
- a pinch of salt and sugar

Preparation

- Combine water, milk and butter and bring to a boil.
- Add the flour, salt and sugar and leave to 'dry off'.
- Remove from heat. Add 3 eggs, one at a time, stirring vigorously to entirely incorporate egg after each addition.
- Transfer the 5-cm puffs onto a sheet of baking paper. Make 24 small puffs of 2 cm in diameter.
- Place a layer of crispy pastry on each puff and bake at 165 °C for 18 minutes.

RASPBERRY JELLY

Ingredients

- 200 g raspberry purée
- 20 g sugar
- 2 soaked gelatin sheets

Preparation

- Combine the raspberry purée and sugar and bring to a boil.
- Add the soaked gelatin sheets.
- Pour the mixture onto a silicone baking mat and leave it to cool.
- Once the jelly has set, cut out rounds with a dough cutter.
- Adorn the plate with the jelly rounds. Place a small puff on each round.

RASPBERRY YOGHURT

Ingredients

- 250 g organic yoghurt
- 15 fresh raspberries

Preparation

- Squish the raspberries and combine with the yoghurt.
- Spoon the mixture into a piping bag.
- Poke a hole in the puffs using the piping bag.
- Fill each puff with raspberry yoghurt.

VANILLA CREAM CHEESE

Ingredients

- 80 g fresh cream cheese with 7.8% fat
- 100 g mascarpone
- ½ vanilla pod

Preparation

- Cut the vanilla pod and scrape out the marrow.
- Combine the cream cheese and mascarpone and add the vanilla marrow.
- Using the piping bag, pipe the filling onto the puffs.
- Cut the raspberries in half. Garnish with raspberry pieces and sprinkle with edible gold leaf.