

Jars of black chocolate, whipped cream, cocoa or cinnamon (capuccino)

Recipe for 2 portions

Description

Another way to have a capuccino

Note

The temperatures are the key to success for this recipe.

Ingredients

Cocoa and Vanilla flavored whipped cream

- 50 Ml 35% whipping cream
- 1 Tsp Vanilla extract
- 1 Tsp Cocoa powder

For the ganache

- 100 Gr Cream 35%
- 50 Gr Dark chocolate
- 5 Gr Butter

Crunchy and decorative chocolate

- 50 Gr Dark chocolate
- 0.50 Cup(s) Rice crispies

Preparation

- Preparation time **30 mins**
- Resting time **30 mins**

Things to prepare before the workshop

Ingredients

Place a mixing bowl in the freezer for the whipped cream.

Place a pastry sheet in the freezer.

List of equipment

1 bowl (whipped cream)

1 bowl (ganache)

1 whisk

1 small pot

12 ramequins or small containers

1 small strainer

1 tablespoon

1 pastry brush

1 pastry sheet + parchment paper

Whipped cream

Put the whipping cream in the mixing bowl that was in the freezer, then add the vanilla (pod or the extract). Whip with a whisk until the texture is right.

Keep in the fridge until you need it.

For the ganache

In a pan, bring the cream to boil, pour it on the chocolate with the butter, stir it well and share it in espresso cup. Reserve it in the fridge. As soon as it's cold, put the white chocolate foam on the top and serve it.

Chocolate

Make sure you have quality chocolate.

Melt the chocolate over a bain-marie, then leave it to cold down in temperature, we need to reach 32°C to make the chocolate garnish.

Keep some of the melted chocolate to be mix with Rice Krispies.

Bon appétit!