



COVERAGE REPORT

Portal: HT City
 Headline: 'Kaapi That!
 Circulation: 637.5k
 Date: October 1, 2023, 2023
 Page no: 04
 Edition: Mumbai, Pune



Kaapi that!

On International Coffee Day today, here are some fun coffee-based desserts that you could try

■ Soumya Vajpayee

Espresso chocolate delicacy

Ingredients:

- 300g - milk chocolate
- 300g - fresh cream
- 100g - sugar
- 3 - egg yolks

For the decoction:

- 30g - coffee powder
- 40g - sugar
- 100g - water

For the nut glaze:

- 100g - cocoa butter
- 200g - dark chocolate
- 30g - French biscuit
- 300g - whipping cream
- 200g - mascarpone cheese
- 25g - gelatine

Method:

- Take coffee powder, sugar,

water and gather them in a pan. Bring all the ingredients to a reduction for a thick consistency.

- Take fresh cream in a pan and bring it to a boil. Also, take the egg yolks and sugar mentioned in a bowl and whisk for a minute.
- Add fresh cream to the egg yolk and sugar mix, and temper it. Once it is tempered, pour the mixture into the pan and cook it on low heat till it gets thicker.
- Soak the gelatine sheet in like water.
- Pour the mixture to the chocolate. Mix until you get a perfect consistency and add the coffee reduction into it.
- Semi-whip the whipping cream and mascarpone

cream in a hand mixer.

- Add the coffee mousse and the semi-whipped cream together and fold together. Add gelatine to the coffee mousse and fold it three times till the gelatine melts.
- Once the gelatine has melted, add it into a mould till the time it is set for nut glaze.
- Put the mould into the blast chiller for two hours.
- Melt the cocoa butter and add the chocolate to it. Once it has melted, add the French biscuit to it. The Rocher glaze is ready.
- De-mould the coffee mousse and dip it into the Rocher glaze and serve

By Chef Vivek Kadam, executive pastry chef, ITC Maratha, Mumbai

Mini walnut mochapie

Ingredients:

- 20g - walnuts, crushed
- 4tbsp - butter, melted
- 20g - biscuits crumble

15g - sugar
 5g - chocolate chips
 50g - unsweetened chocolate
 1 1/2tbsp - instant coffee powder
 1 - egg

Method:

- Make coffee decoction with

5ml water. Mix the biscuits crumble, butter and crushed walnut

- Put the mixture in a greased pie mould and press gently and then refrigerate.
- Make the filling with butter, sugar and coffee decoction until creamy, using an electric beater.
- Melt the chocolate in a double boiler and pour it into the whipped batter.
- Add the egg and beat for a few minutes.
- Pour the mixture into the piecrust, add chocolate chips and refrigerate for 2-3 hours.
- Take it out and dust with coffee powder. Serve chilled.

By Chef Vinod Kanowjia, executive chef, Rhythm Lonavala