

# Lungo: Café Gourmand

made by Michel Willaume



## Recipe

### Coffee Granite

Sugar	55g
<b>Totaal</b>	

### Coffee Granite

### Yuzu mango caramel

Sugar	160g
Yuzu puree	100g
Mango puree	60g
Soft butter	120g
Salt	1g
Heavy cream 35% fat	20g
<b>Totaal</b>	

### Yuzu mango caramel

### Opalys coffee "Chantilly"

Heavy cream 35% Fat	150g
Coffee beans	50g
Arabica	50g
Inverted sugar	15g
Glucose	15g
Opalys 33% white chocolate	55g
Cocoa butter	20g
Heavy cream 35% fat	250g
<b>Totaal</b>	

### Opalys coffee "Chantilly"

### Glazed Cocoa nibs with orange blossom water

Cocoa nibs	125g
Syrup 60%	35g
2, Orange blossom water	5g
<b>Totaal</b>	

### Glazed Cocoa nibs with orange blossom water

### Abinao chocolate disk

Abinao chocolate 85%	100g
<b>Totaal</b>	

### Abinao chocolate disk

### Andoa cream with yuzu

Heavy cream 35% fat	130g
Yuzu puree	130g
Egg yolks	55g
Sugar	50g
Andoa milk chocolate 39%	185g
<b>Totaal</b>	

### Andoa cream with yuzu

### Caramelia Fleur de sel Praline

Heavy cream 35% fat	140g
Inverted sugar	38g
Caramelia milk chocolate 36%	380g
Butter	60g
0, Fleur de sel	9g
<b>Totaal</b>	

### Caramelia Fleur de sel Praline

### Yuzu magdeleine cake

Whole eggs	150g
Sugar	150g
Inverted sugar	25g
Honey	35g
All purpose flour	250g
Baking powder	7g
Heavy cream 35% fat	100g
Yuzu puree	30g
Butter, melted	160g
<b>Totaal</b>	

### Yuzu magdeleine cake

**Assembly, layout and finishing**  
**Enjoy this exciting recipe.**

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