

# Affogato

made by Menno Spataro



## Recipe

### Vanilla Biscuit:

Sugar	550g
Eggwhites	600g
Flour	375g
Cream powder	40g
Egg yolks	500g

**Totaal**

### Vanilla Biscuit:

### Coffee chocolate mousse:

Cream	600g
Dark chocolate 53%	220g
Pate a bombe	100g
Milk	200g
Gelatin	10g
Coffee beans	30g

**Totaal**

### Coffee chocolate mousse:

### Coffee crumble:

Brown sugar	50g
Butter	38g
Chocolate 53%	13g
Almond powder	50g
Flour	45g
Coffee powder	8g

**Totaal**

### Coffee crumble:

### Vanilla white chocolate namelaka:

Milk	200g
Glucose	10g
Cream	400g
ivoire	380g
gelatine	5g
vanille	3g

**Totaal**

### Vanilla white chocolate namelaka:

### Coffee:

**Totaal**

### Coffee:

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

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