

# Tripplo: Coffee dome

made by Bart de Gans



## Recipe

### Coffee Hazelnut Tuile

Sea salt	1g
Hazelnut powder	10g
Espresso coffee	100g
Honey	50g
Sugar	150g
Melted butter	100g
Flour	100g

**Totaal**

### Coffee Hazelnut Tuile

### Chocolate glaze

Cream 35%	110g
Chocolate couverture 64%	155g
Neutral glaze	300g

**Totaal**

### Chocolate glaze

### Chocolate sponge

Egg whites	155g
Sugar	125g
Almond powder	125g
Cocoa powder	30g
Sugar	60g

**Totaal**

### Chocolate sponge

## Coffee Tonka cremeux

Heavy cream 35%	180g
Milk	180g
Egg yolks	65g
Sugar	35g
Coffee beans	35g
Tonka	4g
<b>Totaal</b>	

## Coffee Tonka cremeux

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

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