

Coffee charlotte (coffee mousse cake)

Ingrédients

- 150g egg whites (about 5 whites)
- 150g sugar
- 100g egg yolks (about 6 yolks)
- 130g flour
- 80g chocolate chips
- 75g water
- 10g coffee extract
- 35g dark chocolate
- 45g crêpes dentelles
- 50g of praliné
- 250g whole milk
- 100g egg yolks (about 6 yolks)
- 120g sugar
- 8g gelatine
- 40g coffee extract
- 400g full cream

Préparation

1. Today a well caffeinated recipe, a 100% coffee charlotte, made of course with a biscuit à la cuillère, a dark chocolate and praline crunchy, and a coffee mousse.
2. Whisk the egg whites until stiff, then add the sugar gradually while whisking.
3. When you have a firm and shiny meringue, add the egg yolks and whisk for a few seconds to incorporate them.
4. Then gently add the sifted flour to the meringue.
5. Put the dough in a piping bag fitted with a plain 1 cm tip.
6. Pipe 2 circles of 20 to 22cm in diameter, and two cartouchières (see pictures) of 6cm high, so that you can go around your circle.
7. Place the chocolate chips on the two circles.
8. Bake for about 10 minutes at 180°C, the biscuits should be cooked but still very soft.
9. Carefully remove them from the baking paper.
10. Place your circle on your serving dish or golden cardboard, then place the cartouchière all the way around, not hesitating to tighten the biscuits at the point of the joint, so as not to have any leakage.
11. Place one of the biscuit circles at the bottom, cutting it if necessary to get it to the right size.
12. Mix all the ingredients in a small saucepan and bring to a boil.
13. Lightly soak the biscuit that forms the base of the charlotte and reserve the rest for assembly.
14. Melt the dark chocolate, then add the crumbled crêpes dentelles and the praliné.
15. Spread the crunch on the soaked biscuit base, and place in a cool place for it to harden.
16. Put the gelatine to be rehydrated in a large bowl of cold water, then heat the milk and coffee extract.
17. Whisk the egg yolks with the sugar.
18. Pour the hot milk over the egg yolks, then pour the mixture back into the pan.
19. Cook until 83°C, stirring constantly, then remove from the heat and add the rehydrated and wrung out gelatine.

20. Cool the cream to 35-40°C, then whip the liquid cream to a whipped cream.
21. Add $\frac{1}{2}$ whipped cream to the custard, stirring well with a whisk, then add the rest delicately to the marse. ~~maryse.~~
22. When the mousse is ready, proceed to assembly immediately.
23. Assembly :Neutral glaze Chocolate chips Pour half of the mousse over the cruncy layer, then sprinkle with a few chocolate chips.
24. Add the second biscuit, soak it and then pour the rest of the mousse up to the height of the biscuits.
25. Chill for at least 3 hours in the refrigerator (or in the freezer for those in a hurry), then glaze with some neutral icing and decorate with a few chocolate chips before enjoying !

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