



TIRA-MISU

Plated desserts

Made with: **BAHIBE 46%**

Steps: **8**

Recipe from L'ÉCOLE VALRHONA

1 MARSALA SYRUP

250g **WATER**
 250g **SUGAR**
 560g **AGED MARSALA**
 20g **COFFEE BEANS**



Heat the water to 42°C (108°F) and add the sugar. Bring to a boil and then cool immediately. Add the roasted coffee beans while the syrup is still hot. Leave to infuse for 15 minutes. Strain and add the marsala.

2 STEAMED CAPPUCCINO CAKE

506g **EGG YOLKS**
 60g **COFFEE BEANS**
 20g **COCOA NIBS**
 1000g **MARSALA SYRUP**



Chop the coffee and COCOA NIBS. Heat the mixture to 45°C (113°F) in a bain-marie, strain and whip. Pour into an aluminum container measuring 17 x 24cm. Cover the container with plastic wrap, make a few holes in the top and cook for 11 minutes in a steam oven at 90°C (194°F).

3 WHIPPED COCOA NIB GANACHE

255g **WHIPPING CREAM**
 30g **GLUCOSE**



Chop the COCOA NIBS and heat in the oven at 150°C (302°F) for around 15 minutes.

30g **INVERT SUGAR**
750g **WHIPPING CREAM**
345g **OPALYS 33%**
50g **COCOA NIBS**



Bring the first quantity of cream to a boil in a pan and infuse with the COCOA NIBS for 15 minutes. Reheat, strain and re-scale to the initial weight. Slowly pour the hot liquid onto the melted OPALYS 33% Chocolate and stir in the center until glossy and elastic, signifying the emulsion process is underway. Take care to preserve this texture throughout, gradually adding the cream. Use an immersion blender to perfect the texture. Add the second quantity of cream and blend again. Leave to set in the refrigerator for 2-3 hours or overnight before whipping the mixture to obtain a texture dense enough to pipe or spread with a rubber spatula.

4 BASIC COFFEE CUSTARD

190g **WHIPPING CREAM**
190g **WHOLE MILK**
60g **ARABICA COFFEE BEANS**
76g **EGG YOLKS**
50g **CASTER SUGAR**
5g **INSTANT COFFEE POWDER**



Heat the coffee beans in the oven. Mix the egg yolks with the sugar. Bring the cream and milk to a boil and infuse with the coffee beans for 15-20 minutes. Strain and re-scale. Pour the hot liquid in three additions onto the egg yolks. Heat the mixture to 82-84°C (180-183°F). Add the coffee powder and blend well.

5 BASIC CUSTARD

400g **WHIPPING CREAM**
400g **WHOLE MILK**
140g **EGG YOLKS**
70g **SUGAR**



Bring the cream and milk to a boil. Mix the egg yolks with the sugar to break down the lecithin. Pour the boiling milk and cream mixture onto the egg mixture in three additions to avoid a rapid temperature change. Heat until the mixture thickens at 82-84°C (180-183°F), and then blend to perfect the texture. Tip: To store, cool to a positive temperature and then to a negative one sous-vide.

6 LIGHT COFFEE MASCARPONE CREAM

570g **BASIC COFFEE CUSTARD**
6g **POWDERED GELATIN**
30g **WATER**
500g **MASCARPONE**
2g **LEMON ZEST**



Prepare the Basic Coffee Custard. Rehydrate the gelatin, and add it to the mixture. When the cream reaches 40°C (104°F), add the mascarpone. Leave to set in the refrigerator for a minimum of six hours. Whip the Mascarpone Cream and pipe into 4cm square stainless-steel molds. Set aside in the refrigerator.

7 COFFEE AND CARDAMOM NECTAR

450g **ESPRESSO COFFEE**
230g **SUGAR**
100g **GLUCOSE**
20g **SUGAR**
14g **PECTIN NH**



Mix the pectin with the sugar. Soak the gelatin in cold water. Bring the espresso to a boil with the glucose and sugar. Add the pectin and boil for one minute. Add the gelatin, lemon zests and cardamom. Leave to cool.

4g **GELATIN**
7g **LEMON ZESTS**
4g **GREEN CARDAMOM**

8 MASCARPONE COFFEE SORBET

650g **WATER**
170g **SUGAR**
56g **POWDERED
GLUCOSE**
28g **INVERT SUGAR**
115g **NON-FAT DRY MILK**
6g **SORBET STABILIZER**
400g **MASCARPONE**
70g **COFFEE BEANS**
3g **INSTANT COFFEE
POWDER**
14g **COCOA NIBS**

Weigh out all the ingredients separately. Set aside a little sugar and mix it with the stabilizer. Add the non-fat dry milk to the water and blend for a few minutes. Heat in a pan. At 30°C (86°F), add the sugar and invert sugar. At 45°C (113°F), add sugar and stabilizer.

Heat to 82°C (180°F) for five seconds. This technique is called "quick pasteurization." Strain into a bowl, cover the surface with plastic wrap and quickly cool, keeping the mixture above freezing.

Leave to rest for 6-12 hours. Heat the mixture to 20°C (68°F) and gradually emulsify with the cold mascarpone to bind the fat molecules with the water. Blend until smooth.

Churn and ensure the temperature is at -8°C (18°F). Store at -18°C (0°F) for around 20 minutes to stabilize some of the free water. When the sorbet is ready, pipe into half-spheres and stick together.

ASSEMBLY AND FINISHING

Weigh out all the ingredients separately. Set aside a little sugar and mix with the stabilizer. Add the milk powder to the water and blend for a few minutes. Heat in a pan. At 30°C, add the sugar and invert sugar. At 45°C, add sugar and stabilizer. Heat to 82°C for five seconds. This technique is called "quick pasteurization." Strain into a bowl, cover the surface with food wrap and quickly cool, keeping the mixture above freezing. Leave to rest for 6-12 hours. Heat the mixture to 20°C and gradually emulsify with the cold mascarpone to bind the fat molecules with the water. Blend until smooth. Churn and ensure the temperature is at -8°C. Store at -18°C for around 20 minutes to stabilize some of the free water. When the sorbet is ready, pipe into half-spheres and stick together.