

White Coffee Chocolate Rocket Bomb



Anyone who loves chocolate and coffee will love this dessert.

- Chocolate Thunder Gateau (39001059)
- White coffee cream
- White chocolate shavings
- Passion fruit syrup or frozen fruit purée
- Optional and based on availability: cocoa nibs or crushed chocolate-covered coffee beans

Step 1

Soak 100g of coffee beans in cream for 24 hours, strain, and pour into a cream siphon. Apply the espuma on a dark, flat plate.

Step 2

Place the cake with the tip pointing upward on a mango cube in the center of the foam

Step 3

For a fruity kick, garnish with thin lines of fruit purée and sprinkle generously with white chocolate shavings. If desired, crumble some chocolate-covered coffee beans from the coffee station and sprinkle them on top.