

TRABLIT
BY NACTAROME

Sevarome
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COFFEE AND BUCKWHEAT LOG

FOR 6 PERSONS



BUCKWHEAT BISCUIT

20g of eggs
60g of egg yolks
26g of sugar
23g of almond powder
4g of pastry cream powder
3g of Trablit (liquid coffee extract)
20g of buckwheat seeds

Using a mixer with a whisk attachment, combine all ingredients except the buckwheat seeds in a bowl. Whisk the mixture for about ten minutes until it becomes fluffy, and the mixture turns pale and has a very airy texture. Transfer the mixture to a frame (18cm/7cm), scattering the buckwheat seeds. Bake in a preheated oven at 170°C for 14 minutes.

CRISPY BUCKWHEAT LAYER

127g of almond praline
2g of Fleur de Sel
20g of buckwheat seeds
25g of crepe dentelle
10g of grape seed oil

Mix all the ingredients together gently. Pour over the biscuit, smoothing the crunch evenly over the biscuit. Place in the freezer.

COFFEE CREAM

21g of cream
10g of Trablit (liquid coffee extract)
10g of sugar
23g of whole eggs
7g of egg yolks
2g of gelatin 200 bloom
10g of water
2g of pastry cream powder
1g of Fleur de Sel

Make a custard by heating the cream and Trablit. Whisk together eggs, egg yolks, sugar, pastry cream powder, and fleur de sel. Once the cream is hot, pour it over the egg/sugar mixture and cook at 82°C. Once the coffee cream is cooked, add the hydrated gelatin and blend. Pour the cream into the insert frame. Store in the freezer.

COFFEE MOUSSE

28g egg yolks
40g sugar } Sabayon syrup
6g water }
20g cream }
2g gelatin
10g water
8g Trablit (liquid coffee extract)
100g mascarpone
100g whipped cream
2g vanilla paste (Sevarome)

Cook the syrup to 121°C and make a sabayon with the egg yolks. Meanwhile, heat the cream with Trablit, pour over the mascarpone and melted gelatin. Once the mascarpone/cream mixture reaches 40°C, add the whipped cream and then the sabayon. Pour into a log-shaped mold and place the insert, being careful not to create air bubbles.

FLOCKING MIX

100g dark chocolate
50g milk chocolate
60g cocoa butter

ASSEMBLY AND FINISHING

Retrieve your log-shaped mold from the freezer. Unmold it using hot water. Equip yourself with a spray gun, spray your log to achieve a velvet effect overall. Temper the dark chocolate. Using a 40 by 20cm acetate sheet, create a thin layer of chocolate, sprinkling buckwheat on top. Retrieve this acetate sheet and place it in a mold to give it a rounded shape. With the same chocolate, create two log ends using a stencil. Once the chocolate has crystallised, attach the two chocolate log ends and the chocolate thin layer with buckwheat on the top on the log. Dust with cocoa powder.