

Mocha coffee with the thermomix

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15 min	15 min 35 min	15 min 35 min 50 min	15 min 35 min 50 min 3/10
15 min 35 min 50 min 3/10 12	15 min 35 min 50 min 3/10 12 25	15 min 35 min 50 min 3/10 12 25 16	

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For the cake :

125g of sugar

125g flour

4 eggs

1 pinch of salt For the cream mocha coffee :

200g of soft butter

150g of caster sugar

5 egg yolks

1/2 cup of coffee For the coffee syrup :

250g water

200g of powdered sugar

1/2 cup of coffee For the decoration of the mocha :

200g flaked almonds

For the cake :

Preheat the oven on 180°C

Preparation of the decoration :

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Spread the almonds on the plate of your oven and leave the grill for a few minutes until you get the roasted almonds (Well monitor, this step is fast).

For the cake :

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During this time, Put the egg whites in the bowl of the thermomix with 1 pinch of salt.

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Insert the whisk, then set 3 minutes 30 gradually increasing the speed up to the speed of 3.5.

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Reserve the egg whites in a bowl.

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Put the egg yolks with the sugar in the bowl of the thermomix.

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Mix 30 seconds on speed 3.

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Add the flour in the jar and program 30 seconds, speed 3.

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Pour this mixture over the egg whites and mix gently with a wooden spatula.

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Put the parchment paper on the plate of your oven.

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Have 4 out-weighed pieces of 8cm on the plate and fill each punch to the 3/4 of the dough obtained above.

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Bake in the oven + or - 30 minutes.

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Remove from oven and let the sponge cake cool.

For the butter cream coffee :

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Put the soft butter in the bowl of the thermomix.

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Add the caster sugar, the yolks of eggs and coffee.

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Insert the whisk and set to 45 seconds on speed 3.5.

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Set aside in a bowl in the fridge.

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Rinse the bowl of the thermomix.

For the coffee syrup :

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Put the water, caster sugar and coffee in the bowl of the thermomix and cook for 4 minutes on 80°C on speed 3.

For the assembly of a mocha coffee :

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Cut each cake in advance reserved in the direction of the height into 3 equal parts.

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Soak each part with the coffee syrup.

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Spread the butter cream on the 1st disk, put in the 2nd disc of sponge cake on top, cover with another cream mocha and have the 3rd disc on top.

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Spread the butter cream coffee around and above.

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Put the toasted almonds in the bowl of the thermomix, then set 10 seconds, speed 5 to get almond powder.

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Sprinkle the crumbs of almonds everywhere on the cream mocha cake.

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Put the remaining butter cream coffee for moka in a piping bag and decorate the mocha depending on your desire.

Tips : You can replace the coffee with chocolate or vanilla to get Thermomix mochas chocolate or Thermomix mochas vanilla