

Mocha coffee with the magimix

Mocha coffee with the magimix

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	

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

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

<div class="tac">For the cake :
 </div>

Preheat the oven on 180°C

Preparation of the decoration :

Â»

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 :

Â»

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

Â»

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

Â»

Reserve the egg whites in a bowl.

Â»

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

Â»

Mix 30 seconds on speed 3.

Â»

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

Â»

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

Â»

Mocha coffee with the magimix

Put the parchment paper on the plate of your oven.

Â»

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

Â»

Bake in the oven + or - 30 minutes.

Â»

Remove from oven and let the sponge cake cool.

For the butter cream coffee :

Â»

Put the soft butter in the bowl of the thermomix.

Â»

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

Â»

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

Â»

Set aside in a bowl in the fridge.

Â»

Rinse the bowl of the thermomix.

For the coffee syrup :

Â»

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 :

Â»

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

Â»

Soak each part with the coffee syrup.

Â»

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.

Â»

Spread the butter cream coffee around and above.

Â»

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

Â»

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

Â»

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