

**Valhrona Cocoa Croquant**  
Salted Caramel, White Coffee Ice Cream

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**Coffee Crème Brulee**

**Ingredients:**

6 ounces heavy cream  
1 ounce sugar  
2 egg yolks  
½ ounce coffee beans  
1 drop trablit

**Directions:**

First boil the heavy cream with the coffee beans. Let the mixture infuse for 20 minutes. Then mix the egg yolks with the sugar. Boil the heavy cream mixture again and add in the yolk mixture. Remove mixture from the heat and pass through a chinois. Then add the drop of trablit. Bake the crème brulee in small ramekin at 300° F. Bain Marie until set.

**Chocolate Mousse**

**Ingredients:**

2 egg yolks  
½ ounce sugar  
2 tablespoons water  
1 gelatin leaf  
1 ounce melted dark chocolate valrhona  
2 tablespoons cocoa powder  
2 ounces whipped cream

**Directions:**

Boil the water and sugar together. Remove from heat and add the gelatin leaf into the hot syrup. Place the hot syrup into the yolks and whip until you obtain a sabayon. Whip the heavy cream with the cocoa together and then mix the cream with sabayon and add in the melted chocolate.

**White Coffee Ice Cream**

**Ingredients:**

3 egg yolks  
1 ounce sugar  
1 ounce coffee beans  
8 ounces milk

**Directions:**

Make an infusion with the milk and coffee beans and then pass through a fine sieve. Reheat the milk with half of the sugar and make a sabayon with the yolks and the rest of the sugar. Then pour the sabayon into the boiling milk. Remove from the heat and turbine until it becomes an ice cream consistency.

**Croustillant**

**Ingredients:**

2 ounces rice crispies  
1 ounce melted white chocolate

**Directions:**

Combine all together and place into the ring that you will use to make the chocolate cake  
½ inch high.

**Montage**

Place a disk of chocolate sponge cake soaked with strong coffee syrup into the ring. Place the frozen crème brulee in the center and cover with chocolate mousse. Place into the freezer. Glazed each cake with melted ganache (only the top) and place into the fridge.

When set remove the ring with a blow torch. Place a chocolate tuile (oval shape) in the plate and scoop an oval shape of white chocolate coffee ice cream, a drop of Donatella rock variegate and a sprig of mint. Place 1 croustillant on the plate and the cake on top.

**Yield: 6 Servings**

***Recipe courtesy of Celebrity Cruises***