



Traditional Coffee Making and Coffee Semifreddo

BROUGHT TO YOU BY CAFFÈ VERGNANO

Ingredients

1/2 cup Coffee (60 ml)
5 Egg yolks
1 Cup Cane sugar (80 g)
1 Cup Whipping Cream (250 ml)
1 Cup Mascarpone (200 g or 7 oz)

GARNISH

Whipped Cream
Coffee Beans for decoration
2 oz Dark Chocolate (50 g)

TOOLS NEEDED:

Whisk (electric is preferable)
Bowls
Wood Spoon
Muffin liner or pancake container or small glass jars
Kitchen thermometer

Recipe

Step 1 (Min 00:02:10) - Set your moka on the stove and raise your ears till the coffee is brewed.

Step 2 (min 00:11): Add sugar into a small pot.

When the coffee is ready place the sugar and the coffee in a small pot over medium fire, make sure to melt all the sugar at bottom of the pan whisking carefully.

Step 3 (min 00:13) - Break the eggs and keep the yolks (you can use the whites for a frittata or cookies) in a bowl. Whip the cream to about 80% of its firmness, and in another bowl start smearing your mascarpone cheese until it's soft. Set both cream and mascarpone aside in the fridge.

Step 4 (min 00:15:40) - Bring the liquid to 121°C or 250°F, measuring with a kitchen thermometer. When the sugar is at about 115°C (239°F) start whisking the yolks to a foamy texture (min 22:50).

Step 5 (min 00:23:50) - When the sugar reaches temperature of 121°C (250°F), with the whisk on, begin to pour the syrup very slowly into the eggs, be gentle and precise on the pour, mix until it reaches a firm texture and it's completely cooled off.

Step 6 (min 00:28) - Use a spatula to gently incorporate the coffee cream into the mascarpone.

Step 7 (min 00:32) - Place into a container suitable to freeze and do so for at least 4 hours.

Step 8 (min 00:48:30) - Serve with your favorite grated chocolate, or dry fruits and nuts, or a chocolate sauce. Enjoy after 10 minutes from the freezer!