



Espresso Crème Caramel Chocolate Cup



RECIPE

Ingredients

Mini Coffee Cup
(de Boer Food L112-61)
Espresso Custard, see recipe
Whipped Cream
Candied Lemon Rind, see recipe
Moccabeans
(de Boer Food L811-23)
Caramel Sauce
Panatellas Retro 7.8"
(de Boer Food L931-76)

Amounts

4 each
4 Tbsp.
1 Tbsp.
1 tsp.
9 each
1 Tbsp.
4 each

Preparation Method:

- Fill each cup with 1 Tbsp. of Espresso Custard.
- Top each cup with small Whipped Cream rosette, Candied Lemon Rind and one Moccabeans.
- Drizzle plate with Caramel Sauce.
- Place filled cups equally spaced on plate.
- Garnish plate with remaining Moccabeans.
- Place Panatellas Retro Décor across top of each cup.
- Serve immediately.



Mini Coffee Cup
L112-61
(W 1.7" x H 0.8")
168 pcs/case



Panatellas Retro 7.8"
L931-76
6 x 110 pcs/case



Moccabeans
L811-23
6.6 lb/case

RELATED RECIPE - Espresso Custard

Ingredients

Eggs, whole
Milk
Sugar, Granulated
Vanilla Extract
Espresso, chilled

Amounts

4 each
2 cups (vol.)
1½ cups (vol.)
1/8 tsp.
½ cup (vol.)

Preparation Method:

- Place eggs in mixing bowl. Beat gently.
- Add remaining ingredients. Mix to incorporate.
- Transfer to sauce pan. Heat slowly over low heat, stirring constantly.
- Once mixture is hot, transfer to baking dish and place in 325° oven.
- Bake for approximately 40 minutes.
- Remove from oven. Allow to cool.
- Refrigerate until ready to use.

RELATED RECIPE - Candied Lime Rim

Ingredients

Water
Sugar, granulated
Lemon Rind, julienne

Amounts

1 cup (vol.)
½ cup (vol.)
1 cup (vol.)

Preparation Method:

- Place sugar and water in sauce pan. Bring to boil.
- Reduce heat and simmer for 10-12 minutes.
- Add lime rind. Continue to simmer for 8-10 minutes.
- Remove from heat. Allow to cool.
- Drain and discard liquid.
- Refrigerate until ready to use.