



Guimauve au café

INGREDIENTS:

- Sugar 300 g/11oz
- Coffee (made with 3 strong espressos, using our Signature Blend) 1 dl/3.4 fl oz
- Egg white 50 g/1.8 oz
- Gelatin or 8 leaves 15 g / 6 tsp
- Camus VSOP Cognac 10 ml/2 tsp
- Confection sugar 25 g/1oz
- Corn starch 25 g/1oz

METHOD:

1. Place the gelatin in a recipient with very cold water
2. Prepare an Italian meringue:
 - Cook the 300g/11oz sugar with the 1 dl/3.4 fl oz of coffee
 - When the sugar reaches 110°C/230°F thread stage*, beat the egg white stiff
 - When the sugar reaches 121°C/250°F firm ball stage*, pour it on the egg white, and whisk the mix,
 - Add the gelatin, then the cognac
 - Mix until it cools down
3. Combine the cornstarch and the confectioner's sugar.
4. Pour the mix in a ½ sheet pan where you'll have powder with a bit of corn starch-confectioner sugar mix.
5. Powder on top and set aside until cold
6. Cut the slab of marshmallow, separate the pieces, and powder them once more with the left-over
7. Keep in box in a dry space



Petits pots de crème au café

INGREDIENTS: For 6-8 people

- Maison Camus French Roast Coffee, freshly ground 40 g / 1.4 oz
- Regular milk 350ml / 12 fl oz
- Heavy cream 150g / 5.3 oz
- Whole eggs 2 pc
- Egg yolk 2 pc
- Sugar 50 g / 1.7oz
- Pinch sea salt 1

METHOD:

1. Ground the coffee as fine as you'll do for espresso
2. Add it to the milk, cream and salt; bring to a boil
3. Let it set for 2 to 6 hours (the longer the better)
4. Mix the eggs and the sugar
5. Add the cream and the milk
6. Pass the mix through a very fine sieve
7. Pour the mix into 6 or 8 ramequins
8. Cook on a bain-marie in a pre-heated oven (th.5, 325°F, 160°C)
for 20 to 25 minutes



Café Charentais

INGREDIENTS: for 4 people

- Fresh brewed coffee (Camus French Roast) 3 dl / 10 fl oz
- Cognac Camus XO les Borderies 80 ml / 3 fl oz
- Heavy cream (whipping cream) 150 g / 5.3 oz
- Confection sugar 15 g / 1 tbsp
- Cane sugar 8 cubes

METHOD:

1. Whip the cream, adding the sugar at the end
2. Prep the coffee
3. Place 2 cubes of sugar in 4 glasses or cups
4. Add the cognac and dissolve the sugar
5. Pour the coffee
6. Top with the whipped cream