



Coffee Mousse

Ingredients

Prepared coffee

½ tea cup

Instant coffee

½ tbsp

Eggs

2 units

Sugar

75 g.

Cornstarch

½ tbsp

Milk

½ tea cup

Toasted almonds

2 tbsp.

Whipping cream/skin

100 c.c.

Preparation:

Place the yolks and the sugar in the TartaExpress and whip until it becomes white.

Add the cornstarch, the prepared coffee, the instant coffee and the hot milk. Stir the mixture and microwave at full power during two minutes, stirring every thirty seconds.

Once time is up, remove from the microwave and leave it cool.

Beat the egg whites until they form stiff peaks. Mix the eggs with the cream/skin and the prior mixture, but cold.

Serve the mousse in two cups and decorate with liquid caramel and the toasted chopped almonds.

