


Sevarome
BY NACTAROME

AFFOGATO ICE CREAM

7 JARS OF 480 ML

Pierre-Henry Lecompte | Pastry Chef



ALMONDS/FENNEL CANTUCCI

(2 sheets 600 x 400)

380 g of flour
170 g of brown sugar
125 g of whole raw almonds
3 eggs
10 g of baking powder
A pinch of sea salt
10 g of Sevarome fennel natural flavouring paste
1 yellow lemon zest

20 g of egg yolks
30 g of whole milk

Toast the whole almonds for 3 minutes at 200°C.

Mix together the flour, brown sugar, baking powder, and sea salt.

Incorporate the whole eggs.

Then add the zest of a yellow lemon, the toasted whole almonds (cold), and the Sevarome fennel natural flavouring paste.

Mix until you get a smooth dough that isn't too sticky.

Shape into two logs about 30/40 cm long.

Place them down and bake at 180°C for 20 minutes in a ventilated oven.

Remove from the oven and slice diagonally into 1 cm wide pieces.

Brush the slices with the egg yolk and milk mixture.

Place back in the oven and bake for an additional 5 to 10 minutes.

Remove from the oven and let cool on a wire rack.

VANILLA/COFFEE PRALINÉ

500 g of raw almonds
250 g of sugar
100 g of water
QS of sea salt
30 g of Sevarome Bourbon vanilla powder
10 g of powdered coffee

Toast the almonds for 15 minutes at 160°C.

Make a blonde caramel with the sugar and water.

Pour over the almonds and let cool.

Then, make the praliné in a food processor with the caramel, almonds, Sevarome Bourbon vanilla powder, coffee, and a hint of sea salt.

Set aside.

COFFEE ICE CREAM

(for 1 liter of ice cream)

350 g of whole milk

300 g of liquid cream

200 g of egg yolks

100 g of brown sugar

30 g of Trablit liquid coffee extract

4 g of Sevarome Sevagel stabiliser emulsifier

10 g of Sevarome coffee and caramel natural flavour (optional)

Mix together the powders (sugar and Sevarome stabiliser emulsifier) then pour and whisk with the egg yolks.

Heat the milk and cream.

Then make a custard at 85°C.

Off the heat, emulsify and incorporate the Trablit liquid coffee extract and Sevarome coffee and caramel natural flavour.

Allow to cool, then cover with cling film.

Let it mature for 24 hours in a positive cold before churning.

INTENSE VANILLA ICE CREAM

(for 1L of ice cream)

400 g of liquid cream

250 g of whole milk

200 g of egg yolks

100 g of sugar

10 g of Sevarome Bourbon vanilla powder

4 g of Sevarome Sevagel stabiliser emulsifier

Mix together the powders (sugar, Sevarome stabiliser emulsifier, and Sevarome Bourbon vanilla powder) then pour and whisk with the egg yolks.

Heat the milk and cream.

Then make a custard at 85°C.

Allow to cool, then cover with cling film.

Let it mature for 24 hours in a positive cold before churning.

ASSEMBLY

With a knife, cut the Cantucci into large chunks.

Incorporate the Cantucci chunks into the intense vanilla ice cream.

Put the vanilla praliné into a piping bag and line the inside of the pots with it.

Line the edges of the pots with this vanilla/Cantucci ice cream.

Then add the coffee ice cream, alternating layers to fill.

Seal and store in a freezer.

In the spirit of the Italian affogato as we love it, with a strong espresso taste (*adding coffee flavour is optional if you prefer a more mild coffee ice cream*), the subtle hint of fennel adds a floral note to this indulgent ice cream and pairs very well with the coffee. These ice creams are intentionally low in sugar, the praliné is there to provide the necessary sweetness.