

SCHÄR

COFFEE MOUSSE

Ingredients: 250 g (9 oz) **Schär Ladyfingers**, 2 cups of strong coffee plus a little sweetened coffee (for soaking the savoy biscuits), 5 eggs, separated, 150 g (5 1/2 oz) sugar, 1/2 l milk (4 cups), 20 g (1/4 oz) potato starch, 100 ml (4 oz) whipping cream, whipped.

Preparation: Beat the egg yolks with the sugar and potato starch until foamy. Bring the milk to the boil, and trickle it into the egg yolk mixture very slowly, so that the custard doesn't collapse, stirring constantly with a wooden spoon. Continue to cook on a very low heat. As soon as the custard has set, add the coffee and stir well. Lastly, carefully fold in the stiffly beaten cream. In a flat serving bowl, alternate layers of biscuits dipped in sweetened coffee with layers of whipped cream, finishing with a layer of cream. Refrigerate for 4-5 hours before serving.

Nutritional values/100g

protein 5,2 g fat 7,2 g carbohydrates 30,3 g Kcal 203 Kj 854