

MARENNA' s recipe

ESPRESSO – A MELTING OF POWDER AND LICORICE

Ingredients for four persons:

50 g of butter
6 egg whites
65 g of granulated sugar
6 egg yolks
200g of melted chocolate (minimum 60% cacao)
2 lozenges of licorice

Procedure:

Melt the chocolate in a bainmarie and incorporate the butter preceding the state of softening. Beat the egg whites to a firm snow-like look, incorporating a little bit at a time the granulated sugar so as to obtain a meringue. Combine the yolks to the mass of chocolate and the meringue a little at a time, and with a spatula, spoon the mix delicately from the bottom to the top. Prepare the cups of coffee to about 2/3 full with the preparation already obtained. Heat the oven to 180 °C and bake for 5 minutes. Garnish with a grating of licorice and serve immediately.

NOTES

