

Coffee-Nougat Bombes with Crumb Crunch and Chocolate Sauce

Recipe By *Temí Philip*



Cooking and Prep:  30
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Purim,
Shavuot

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

This impressive dessert combines winning flavors and has a dramatic presentation.

Ingredients (17)

Crumbs

- 1/2 cup flour
- 1/2 cup sugar
- 1/2 cup walnuts, chopped
- 7 tablespoons (3 and 1/2 ounces / 100 grams) margarine

Ice Cream

- 1 and 1/2 containers **Gefen Whipped Topping** or other whipping cream (parve or dairy)
- 1 teaspoon **Gefen Vanilla Extract**
- 4 egg yolks
- 2 heaping tablespoons nougat
- 1 tablespoon coffee dissolved in 1 tablespoon boiling water
- 4 egg whites
- 2/3 cup sugar

Chocolate Sauce

- 1/4 cup sugar
 - 1 tablespoon **Gefen Cocoa**
 - 3 and 1/2 ounces (100 grams) chocolate
 - 1/3 cup **Gefen Whipping Cream** (parve or dairy)
 - 4 tablespoons water
 - 3 and 1/2 tablespoons (1.75 ounces / 50 grams) margarine
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Start Cooking

For Crumbs

1. Heat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Place the flour, sugar, and nuts into a pan. Cut the margarine into squares and place on top.
3. Bake for 20 minutes, stirring the mixture every five minutes.
4. Remove from the oven, cool, and crumble.

For Ice Cream

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Beat the cream with the vanilla.

2. Reduce the mixer speed and add the egg yolks, nougat, and coffee.
3. Beat the egg whites with the sugar.
4. Fold the egg white and cream mixtures together.
5. Pour into a silicon pan with half ball (dome)-shaped depressions and freeze overnight.

Note:

This can be prepared in a large pan. Prepare the crumbs and sprinkle an even layer into a medium-sized disposable pan. Pour the ice cream over it and freeze. Before serving, slice it into portions and pour chocolate sauce over each slice.

You can make peanut butter-coffee mini-bombes by replacing the nougat with peanut butter.

Chocolate Sauce

1. Place the sugar, cocoa, chocolate, cream, and water into a pot over a medium-low flame. Cook until all the ingredients are melted.
2. Remove the pot from the flame and stir in the margarine until it is completely dissolved.

To Serve

Unmold the ice cream and place it on a plate. Sprinkle crumbs over it and pour some sauce over the top.

Credits

Photography: Daniel Lailah

Styling: Amit Farber