

- 2. Mix the espresso coffee with [Krob](#), blending to hydrate it well. Reserve.**
- 3. Blend the mineral water (2) with [Gmus](#) and [Glicn](#). Bring to a boil while stirring.**
- 4. Add the coffee and cool to 35°C (95°F).**
- 5. Blend [Veg^{wp}](#) with the water (1) and whip in a stand mixer with whisk attachment.**
- 6. Once semi whipped, add the sugar in three parts and whisk until you get a light meringue texture.**
- 7. Mix with the base (already below 35°C-95°F), first integrating one third with fast movements and then the other two parts respecting the volume.**
- 8. Mold or dose in frames and blast-freeze.**
- 9. Unmold and portion (if you have dosed it in frames). Keep frozen for service.**