CLAIMS

1. A method for preparing of a so-called basic composition, preferably food, the method comprising:

- providing a fat and a roasted coffee;
- mixing the fat and the roasted coffee to obtain the basic preparation,

the method being characterized in that

- the roasted coffee is mixed with the fat in the form of whole beans, at a temperature above 28°C and below 85°C, and in that the resulting mixture has a particle size comprised between 5 µm and 25 µm.

2. The method according to claim 1, wherein the basic preparation has a solid state at an ambient temperature comprised between 20°C and 35°C, or between 25°C and 32°C., and a liquid state at a temperature above 35°C, or above 32°C.

3. The method according to one of claims 1 and 2, wherein the method comprises:

- grinding the mixture of fat and roasted coffee to reach a particle size comprised between 10 µm and 20 µm, or between 15 µm and 18 µm.

4. The method according to any of claims 1 to 3, wherein the mixing is carried out at a temperature comprised between 35°C and 70°C, or between 40°C and 65°C; or between 50°C and 65°C, or between 55°C and 65°C, or at 60°C.

5. The method according to any of claims 1 to 4, wherein the fat is selected from cocoa butter, coconut butter, illipe butter, shea butter, or a fat that is solid at a temperature of less than 28°C.

6. The method according to any of claims 1 to 5, wherein the method comprises:

- providing coffee beans to roast;
- roasting the coffee beans as whole beans according to a determined roasting method.

7. The method according to any of claims 1 to 6, wherein 58% m/m roasted coffee is mixed with 42% m/m cocoa butter, and wherein the resulting mixture is ground to 17 microns at 62°C for 5 hours in a ball mill.

8. The method for preparing a so-called final composition, the method comprising:

- providing a so-called basic composition obtained by a method according to any of claims 1 to 7;
- adding to the basic composition one or more additives;

- preparing said final composition by mixing said basic composition with said additive until a homogeneous mixture is obtained.

9. The method according to claim 8, wherein said additive is selected from a dairy product, a sweetening product, an emulsifier, an oil, a fruit extract, preferably with nuts, for example in raw form or in the form of praline.

10. The method according to one of claims 8 and 9, wherein the method comprises:

- mixing said basic composition with said additive by grinding until a homogeneous mixture is obtained.

11. The method according to any of claims 8 to 10, wherein the mixing is carried out at a temperature comprised between 40°C and 70°C, or between 50°C and 65°C, or between 55°C and 65°C, or at 60°C.

12. The method according to any of claims 8 to 11, wherein the proportion of sweetening product, for example sugar, is comprised between 10% m/m and 60% m/m, or between 15% m /m and 50% m/m, or between 20% m/m and 40% m/m, or between 30% m/m and 40% m/m.

13. The method according to any of claims 8 to 12, wherein the proportion of dairy product is comprised between 1% m/m and 30% m/m, or between 2% m/m and 20% m/m, or between 3% m/m and 15% m/m, or between 5% m/m and 12% m/m, or between 7% m/m and 11% m/m.

14. The method according to any of claims 8 to 13, wherein the proportion of emulsifier, for example soya or sunflower lecithin, is comprised between 0.1% m/m and 5% m/m, or between 0.2% m/m and 4% m/m, or between 0.3% m/m and 3% m/m, or between 0.4% m/m and 2% m/m, or between 0.5% m/m and 1% m/m.

15. The method according to any of claims 8 to 14, wherein the final composition comprises

38.17% m/m of sugar

15.40% m/m hazelnut,

13.75% m/m milk powder

16.71% m/m sunflower oil,

8.80% m/m coffee,

6.60% m/m cocoa butter, and

remains emulsifier to final 100% m/m,

or,

17.8% m/m coffee,

35.5% cocoa butter,

9.4% m/m whole milk,

36.7% m/m sugar, and

remains emulsifier to final 100% m/m.

16. A composition, preferably food, obtained according to any of the methods of claims 1 to 15.

17. The composition according to claim 16, wherein the composition is a product selected from tablets, pastilles, spreads, a pastry mass, a couverture mass, a raking mass, a raw mass.

18. The composition according to one of claims 16 and 17, wherein the composition comprises

38.17% m/m of sugar

15.40% m/m hazelnut,

13.75% m/m milk powder

16.71% m/m sunflower oil,

8.80% m/m coffee,

6.60% m/m cocoa butter, and

remains emulsifier to final 100% m/m,

or,

17.8% m/m coffee,

35.5% cocoa butter,

9.4% m/m whole milk,

36.7% m/m sugar, and

remains emulsifier to final 100% m/m.