

SEMI-FREDDO PISTACHIO COFFEE

🕒 10 min.

👉 Easy

MATERIALS

Espresso Cups (80 ml/3 Oz)

Blender

Bowl

Pixie Espresso, Ristretto

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of *Ristretto* Grand

Cru (4 X 25 ml / 0.85 Oz)

250g / 8.9 Oz Of Pistachio Ice

Cream, Taken Out Of The

Freezer 15 Minutes

Beforehand

60 G / 2.12 Oz Of Shelled

Toasted Pistachios

150 G / 5.3 Oz Of Vanilla

Flavoured Whipped Cream

INSPIRATIONS



LET'S MAKE IT!

- Crush half the toasted pistachios to a powder
- In a large bowl fold them carefully into the softened ice cream with half the whipped cream and half of the shelled toasted pistachios
- Add 1 tablespoon of whipped cream into 4 individual glasses
- Top with the ice cream mixture
- Prepare 4 *Ristretto* Grand Cru in espressos (4 x 25 ml / 085 oz) and pour them into the 4 espresso cups
- Decorate with the remaining whipped cream and toasted whole or powdered pistachios