NESPRESSO | RECIPES

COFFEE PISTACHIO SEMI-FREDDO

10 min. Easy

MATERIALS

Espresso Cups (80 Ml/3 Oz)
Blender
Bowl
Pixie Espresso, Ristretto

INGREDIENTS

Capsule 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

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- 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 Capsule of *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

- pitachios
-
- 15
- pistachios
- 1
-
- *Ristretto* 4
- (4x 25 / 0.85)
- 4
-
- pistachios

60 G / 2.12 Oz Of Shelled
Toasted Pistachios

150 G / 5.3 Oz Of Vanilla
Flavoured Whipped Cream

■■■■■■■■■■ *Ristretto*
(4x25 ■■■ /0.85 ■■■■■)
■■■■■■■ Pistachio 250
■■■■ / 8.9 ■■■■■
■■■■■■■■■
■■■■■■■■■■■■
■■■■■■■■■■■
■■■■ 15 ■■■■
■■■■ Pistachios 60 ■■■■
/ 2.12 ■■■■■
■■■■■■■■■■■■■■
150 ■■■■ / 5.3 ■■■■■

INSPIRATIONS