

COFFEE ESPUMA SPARKLING WINE

🕒 10 minutes, 🍷 Medium

MATERIALS

Lungo Cups (10x 150 ml/5 Oz)

Mixer/Blender

Jug

CitiZ Lungo

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Volluto Grand Cru

Bottle 75 Cl / 25.5 Oz Of

Champagne

Gelatine Sheets

80 ml / 3 Oz Of Sugar Cane

Syrup

10 G / 0.5 Oz Of Powdered

Sugar Cane

INSPIRATIONS



HOW TO MAKE !

- Prepare 10 capsules of Volluto Grand Cru espressos (10 x 40 ml/1 5 oz)
- Pour them into a jug and add the gelatine sheets
- Stir until the gelatine sheets have completely dissolved in the coffee
- Pour the syrup and the sugar cane into the jug and mix well
- Pour the preparation in the blender, mix and keep refrigerated for about 4 hours
- It will be the espuma
- Fill half of a Lungo cup with the champagne and add the espuma on top of it
- Serve immediately