

LIEGEOIS COFFEE BARISTA

🕒 20 min

👉 Easy

MATERIALS

Serving tray or platter
Oven
Cappuccino Cup




RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Whipped cream
1 Tea Spoon 

Egg Yolk
1 Unit 

Brown sugar
1 Tea Spoon 

INSPIRATIONS



LET'S MAKE IT!

STEP 01
FOR THE LIÉGEOIS
COFFEE: 1/3

Extract 40 ml of
BARISTA Corto coffee,
let it slightly cool down.

STEP 04
FOR THE
SUGARCINNAMON
STICKS: 1/3

Preheat the oven to
210°C (410°F) Line a
baking tray with
greaseproof paper or a
silicon baking sheet.

STEP 02
FOR THE LIÉGEOIS
COFFEE: 2/3

Take a Cappuccino cup
and put a scoop of ice
cream to the bottom.

STEP 05
FOR THE
SUGARCINNAMON
STICKS: 2/3

Unroll the pastry, cut
into 2 cm strips with a
small knife, brush one
side with the egg yolk,
sprinkle with sugar and
cinnamon.

STEP 03
FOR THE LIÉGEOIS
COFFEE: 3/3

Pour the coffee on top
of the ice cream and
add a touch of whipped
cream. Decoration:
sprinkle with some
grated dark chocolate

STEP 06
FOR THE
SUGARCINNAMON
STICKS: 3/3

Place the strips, evenly
spaced, on the tray and
bake for 8-10 min. -
Reduce the heat to
180°C (356°F) if they
brown too quickly.