

LIEGEOIS COFFEE BARISTA

🕒 20 min

👉 Easy


MATERIALS

Serving tray or platter
Oven
Cappuccino Cup


RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Whipped cream
1 Teaspoon 

Egg Yolk
1 Unit 

Brown sugar
1 Teaspoon 

Cinnamon
1 Teaspoon 

INSPIRATIONS



HOW TO MAKE !

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.