

QUESADA PASIEGA & ICED COFFEE

🕒 30 min 🍷 Medium













MATERIALS

Spoon
Aluminium foil
Bowl
Oven
Mould

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Ice Cube 12 Unit 
- Milk 90 ml 
- Egg 4 Unit 
- White sugar 250 g 
- Cheese 500 g 
- Cinnamon 1 Tea Spoon 
- Lemon 0.5 Unit 
- Raspberry 100 g 
- Blueberry 100 g 
- Salt 1 Tea Spoon 

INSPIRATIONS

HOW TO MAKE !

STEP 01 OVEN

Preheat the oven to 200° C (400° F, gasmark 6). n Butter four small moulds with removable bottoms (or 1 large mould) and line them with parchment paper

STEP 04 PLACE THE BERRIES

Place a few mixed berries in the bottom of the moulds. Pour the batter on top, then divide the rest of the fruit among the moulds and bake for 8 minutes. Lower oven heat to 180° C (350° F, gas mark 4) and continue baking for another 30 minutes.

STEP 07 SERVE WITH AN ICED COFFEE

Serve with a Vanilio iced coffee (40 ml). Place 90 g of ice cubes in the bottom of each glass, pour the hot coffee directly over them, then top with 90 ml of cold frothed milk.

STEP 02 USE YOUR FINGERS

Blend the melted butter and crushed Speculoos and press a layer of the mixture onto the bottom and sides of the moulds, tamping down with fingers to create a smooth surface. Refrigerate the moulds.

STEP 05 COVER THE TARTLETS

Cover the tartlets with aluminium foil and continue baking another 10 to 15 minutes.

STEP 03 BEAT TOGETHER

In large bowl, beat together the eggs, sugar and butter. In another bowl, lightly combine the cheese, cinnamon, lemon peel and salt without overmixing. Add this mixture to the egg mixture and stir together with a spoon. Add the flour and continue stirring.

STEP 06 REMOVE FROM OVEN

Remove from oven and let cool. Pop out from moulds and serve either while still slightly warm or once completely cooled.

