

## VANILLA COFFEE DESSERT WITH APPLES AND ALMOND MACAROONS

🕒 15 min.    🍽️ Medium



### MATERIALS

Individual Dishes  
Saucepan (18 Cm)  
Espresso Cups (4x 80 Ml)  
CitiZ Espresso  
Premium Espresso, Gold  
Ring  
Premium Espresso, Plantium  
Ring  
Ritual Espresso Spoon  
Ritual Espresso  
Premium Espresso Cups  
CitiZ Espresso Spoon

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsules Of Livanto Or  
Ristretto Decaffeinato Grand  
Cru  
Dessert Apples (150 G), Or  
Cooking Apples  
Amaretti (Almond Biscuits)  
Sheets Of Gelatin  
Tablespoons Of Toasted  
Flaked Almonds  
Vanilla Pods, Cut Lengthways  
100 G Of Brown Cane Sugar

### LET'S MAKE IT!

- Soak the gelatin in cold water, until it becomes soft Peel the apples, core and cut into 12 slices Cut the vanilla pods in half lengthways and scrape out the seeds Place the brown cane sugar, vanilla seeds and two of the sliced vanilla pods into a (18 cm) saucepan Prepare the 6 capsules of Livanto or Ristretto Decaffeinato Grand Cru in espressos (6x 40 ml) Pour in 50 ml of water, bring to a boil and let the sugar caramelise; then add the espressos Add the apple slices Cook on a low heat for 10 minutes Add the drained gelatin to the mixture and let it dissolve, stirring gently Cool and place in the refrigerator Once the gelatin has set, remove the apple slices and vanilla pods and cut the jelly dessert into small cubes Cut the amaretti in half and place them into individual dishes Add the small cubes, apple slices and half the whipped cream Sprinkle with the toasted flaked almonds Decorate with the remaining whipped cream and remaining vanilla pods An espresso can be poured over the dish for a smoother, richer coffee dessert

150 G Of Whipped Cream

INSPIRATIONS

