

# APPLES AND ALMOND MACARON COFFEE DESSERT

🕒 15 min.    🍷 Medium



## MATERIALS

Individual Dishes

Saucepan (18 Cm / 7 In)

Espresso Cups (4x 80 Ml/3 Oz)

Glass Espresso

CitiZ Espresso Spoon

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Capsules Of Livanto Or Ristretto  
Decaffeinato Grand Cru

Dessert Apples (150 G/ 5 Oz),  
Or Cooking Apples

Amaretti (Almond Biscuits)

Sheets Of Gelatin

Tablespoons Of Toasted Flaked  
Almonds

Vanilla Pods, Cut Lengthways  
100 G/ 3.5 Oz Of Brown Cane  
Sugar

150 G/ 5 Oz Of Whipped Cream

## INSPIRATIONS



## HOW TO MAKE !

- 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/ 7 in) saucepan
- Prepare the 6 capsules of Livanto or Ristretto Decaffeinato Grand Cru in espressos (6x 40 ml / 1
- 5 oz
- Pour in 50 ml/ 1
- 5 oz 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