NESPRESSO RECIPES

VANILLA COFFEE DESSERT WITH APPLES AND ALMOND MACAROONS © 15 min. Q Medium

MATERIALS

Individual Dishes Saucepan (18 Cm) Espresso Cups (4x 80 MI) CitiZ Espresso Premium Espresso, Gold Rina Premium Espresso, Plantium Ring **Ritual Espresso** CitiZ Espresso Spoon Ritual Espresso Spoon PIXIE Espresso, Ristretto PIXIE Espresso, Arpeggio PIXIE Espresso, Cosi PIXIE Espresso, Indriya From India PIXIE Espresso, Roma PIXIE Espresso, Capriccio PIXIE Espresso, Livanto PIXIE Espresso, Volluto PIXIE Espresso, Dulsão Do Brasil PIXIE Espresso, Rosabaya De Colombia PIXIE Espresso, Ristretto Decaffeinato **PIXIE Espresso**, Decaffeinato Glass Espresso Cup & Black Saucer

RECOMMENDED NESPRESSO COFFEES



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



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 150 G Of Whipped Cream

INSPIRATIONS

