

# VANILLA, CHOCOLATE AND ARPEGGIO MERINGUES

🕒 16 min.    🍷 Medium



## MATERIALS

Espresso Cups (6x 80 ml/3 Oz)

Bowl

Oven

Mixer

Pan

Glass Lungo Cup & Black

Saucer

CitiZ Espresso Spoon

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

For The Coffee

Capsules Of Arpeggio Grand Cru

Meringues

Egg Whites

220 Gr / 7 Oz Of Sugar

Teaspoons Of Corn Starch

Sauce

200 Gr / 6.5 Oz Of Dark

Chocolate

25 Cl / 8.5 Oz Of Cream

20 G / 1 Oz Of Butter

50 Cl / 17 Oz Of Vanilla

Ice\_cream

## INSPIRATIONS

## HOW TO MAKE !

### • Meringues:

- Preheat the oven on 120°C / 248 Fahrenheit
- Beat the egg whites, add the sugar
- Add corn starch while still stirring
- Put little piles of the mixture on the backing paper
- Put in the oven for one hour

### Sauce:

- Heat the cream
- Break the chocolate in little pieces
- Put them in a bowl and pour the warm cream on top of it
- Whisk the mixture until the chocolate is totally melted
- Add the butter
- Put some vanilla icecream on one meringue and cover it with another meringue
- Finish with some chocolate sauce
- Prepare the Arpeggio Grand Cru in espresso (6x 40 ml / 15 oz)
- Serve the meringue with the Espresso

