

CHOCOLATE CHEESECAKE AND ESPRESSO MACCHIATO

🕒 20 min 🍷 Medium



MATERIALS

Espresso Cup (80 ml / 3 Oz)
Oven
Mixer
Springform (28 cm / 11 in)
Aeroccino Milk Frother Or
Your Nespresso Machine's
Steam Nozzle Or The
Lattissima +
Greasepaper
Wooden Skewer
Pan
Pixie Espresso, Roma

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Biscuit Base
100 G / 3.5 Oz Of Sugar
200 G / 7 Oz Of Flour
120 G / 4 Oz Of Butter
Tablespoon Of Cream
Tablespoon Of Cinnamon
Teaspoon Of Ground Vanilla
Cheesecake Filling
600 G / 19.5 Oz Of Cream
Cheese
180 G / 6 Oz Of Sugar

LET'S MAKE IT!

- For the biscuit base:
- Preheat the oven at 180°C/ 356 Fahrenheit
- Blend all the ingredients of the biscuit base until you obtain a coarse breadcrumb texture
- Spread the mixture into a greased springform baking tin (28cm / 11 in), lined with greaseproof paper
- Bake between 15 and 20 minutes

For the cheesecake filling:

- Melt the chocolate and the single cream in a "bainmarie" Blend the remaining ingredients and add to the melted chocolate
- The mixture should now be very smooth
- Pour into the biscuit base and cook for 40 minutes
- Leave to cool in the fridge overnight

For the Espresso Macchiato:

Using the Aeroccino milk frother or your Nespresso machine's steam nozzle :

- froth the milk
- Place the frothed milk into the glass
- Pour the Ristretto Grand Cru (40 ml / 1,5 oz) directly over the frothed milk

Using the Lattissima+ machine :

- push the one button
- Draw the coffee in from the edged using a wooden skewer

Teaspoon Of Ground Vanilla

Teaspoon Of Cacao Powder

2 Eggs

125 G / 4 Oz Of Chocolate

50 G / 2 Oz Of Single Cream

Latte Macchiato

Capsule Of Ristretto Grand

Cru

Teaspoon Of Milk Froth

INSPIRATIONS

