

# LATTE MACCHIATO & COFFEE CHEESECAKE

🕒 10 min 🍳 Medium



## MATERIALS

Oven  
Mixer/Blender  
Tall Recipe Glass (350 ml)  
Springform Baking Tin (28  
cm)  
Greaseproof Paper  
CITIZ Recipe  
Ritual Recipe  
CitiZ Recipe Spoon  
Ritual Recipe Spoon

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

For The Biscuit Base  
100 G Of Sugar  
200 G Of Flour  
120 G Of Butter  
Tablespoon Of Cream  
Tablespoon Of Cinnamon  
Teaspoon Of Ground Vanilla  
Cheese Filling  
Capsules Of Arpeggio Grand  
Cru  
400 G Of Cheese Cream  
250 G Of Mascarpone  
Eggs

## LET'S MAKE IT!

- For the biscuit base:
- Blend all the ingredients until you obtain a coarse breadcrumb texture Spread the mixture into a greased springform baking tin (28cm), lined with greaseproof paper Bake between 15 and 20 minutes

For the cheesecake filling:

- Prepare the 2 Arpeggio Grand Crus (40 ml) Add them with all the ingredients in a mixer/blender Blend until the cream is smooth Pour into the biscuit base and cook for 40 minutes Allow to cool, then leave to set overnight in the fridge

For the Latte Macchiato:

- Pour the chocolate cookie syrup in a recipe glass

To make the Latte 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 Arpeggio Grand Cru (40 ml) directly over the frothed milk
- Finish with some marshmallows on top of the espressos

180 G Of Sugar

Tablespoon Of Flour

Tablespoon Of Vanilla

Latte Macchiato

Capsule Of Arpeggio Grand

Cru

150 MI Of Milk

Tablespoon Of Chocolate

Cookie Syrup

Marshmallows

## INSPIRATIONS

