

COFFEE CHEESECAKE & LATTE MACCHIATO

🕒 10 min 🍽️ Medium



MATERIALS

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

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 in espresso (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

