

COFFEE CHEESECAKE & LATTE MACCHIATO

🕒 10 min 🍳 Medium



MATERIALS

Oven
Mixer/Blender
Tall Recipe Glass (350 ml/12 Oz)
Springform (28 cm / 11 in)
Greaseproof Paper

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Biscuit Base
100 g / 3.2 Oz Of Sugar
200 g / 6.5 Oz Of Flour
120 g / 4 Oz Of Butter
Tablespoon Of Cream
Tablespoon Of Cinnamon
Teaspoon Of Ground Vanilla
Cheese Filling
Capsules Of Arpeggio Grand Cru
400 g / 13 Oz Of Cheese Cream
250 g / 8 Oz Of Mascarpone
Eggs
180 g / 6 Oz Of Sugar
Tablespoon Of Flour
Tablespoon Of Vanilla
Latte Macchiato

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 11 in), lined with greaseproof paper
- Bake between 15 and 20 minutes

For the cheesecake filling:

- Prepare the 2 Arpeggio Grand Crus in espresso (40 ml / 1
- 5 oz) 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 / 1,5 oz) directly over the frothed milk, Using the Lattissima+ machine : push the one button

Finish with some marshmallows on top of the espressos

Capsule Of Arpeggio Grand Cru

150 MI / 5 Oz Of Milk

Tablespoon Of Chocolate Cookie

Syrup

Marshmallows

INSPIRATIONS

