

# COFFEE CHEESECAKE & LATTE MACCHIATO

🕒 10 min 🍳 Intermedio

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



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  
Capsule Of Arpeggio Grand  
Cru  
150 ml / 5 Oz Of Milk



- 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

Tablespoon Of Chocolate

Cookie Syrup

Marshmallows

