

ICED ESPRESSO AND RED FRUIT AND RASPBERRY FINANCIERS

🕒 20 min. 💡 Medium



MATERIALS

Mixer
Shaker
Oven
Glass Cappuccino

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Coffee

Capsules Of Grand Cru *Roma*
Or *Ristretto Decaffeinato*

120 G / 4 Oz Of Well Ripened
Strawberries

60 G / 2 Oz Of Redcurrants
(Or 160 ML Strawberry
Redcurrant Purée)

Teaspoons Sugar

Ice Cubes

For The Raspberry Financiers

100 G / 3.5 Oz Butter

Egg Whites

100 G / 3.5 Oz Icing Sugar

40 G / 1.5 Oz Flour

40 G / 1.5 Oz Ground
Almonds

Teaspoon Honey

LET'S MAKE IT!

• For the coffee:

- Blend the fruit in a mixer, adding a little water until you have a sauce consistency, then pass through a fine sieve

- Prepare the Grand Cru in espresso (40 ml / 1

- 5 oz) then pour it into a shaker with the sugar, ice cubes and fruit sauce

- If the shaker is small you can do this in two lots

- Shake vigorously until the ice cubes have melted then pour into the glasses

• For the raspberry financiers:

- Heat the oven to 180°C (356°F)

- Melt the butter in a small saucepan until it starts to bubble and brown

- Whisk the egg whites into a foam, add the icing sugar, flour, almonds and honey and mix together

- Pour the mixture into silicon muffin moulds or into paper cups and press 3 or 4 raspberries into each

- Bake for about 15 min, remove from the moulds and leave to cool

125 G / 4.5 Oz Raspberries

INSPIRATIONS

