

## COFFEE ICE- CREAM

🕒 15 min.

👤 Medium

### MATERIALS

Mixer

Pot

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsules Of Grand Cru *Master  
Origin India*

Tablespoon Of Café Alginate

Tablespoons Of Brown Sugar

35 Cl / 12 Oz Of Cream

Coffee Topping

Ice\_cream Cones

### INSPIRATIONS



### HOW TO MAKE !

- Pour the 10 Master Origin India (as Ristretto) in a pot
- Put the tablespoon of café alginate and the sugar on it
- Whisk really well in order to avoid crumbs Put the cream and the coffee preparation into a mixer and mix it very well
- Put it into the fridge for 2 hours
- Pour some coffee topping in an icecream cone and one scoop of the coffee preparation
- Put one scoop of icecream and cover it again with some cream