

STRAWBERRY COFFEE SMOOTHIE FROZEN YOGHURT WHOOPIE PIES

🕒 20 min. 🍳 Medium



MATERIALS

Oven
Mixer

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For the SMOOTHIE

Capsule Of Grand Cru *Vivalto*
Lungo

Strawberries

Scoop Of Strawberry Sorbet

Teaspoon Of Sugar Cane Syrup

Ice Cubes

For the WHOOPIE PIES

120 G / 4.3 Oz Of Butter

3 Eggs

150 G / 5.4 Oz Of Cane Sugar

250 G / 8.8 Oz Of Plain Flour

Teaspoon Of Baking Powder

Teaspoon Of Bicarbonate Of
Soda

Pinches Of Salt

125 MI / 4.3 Oz Of Butter Milk
(Or 100 MI / 3.4 Oz Of Milk And

HOW TO MAKE !

• For the whoopie pie:

- Preheat the oven to 180° and over the over tray with greaseproof paper
- Beat the whole egg with the batter and the sugar until the mixture rises, then add the flour, baking powder, bicarbonate of soda, salt, vanilla and buttermilk
- Mix well then separate into small portions on the tray (approx 1 tablespoon each)
- Cook for approximately 10 min
- Afterwards remove to cool

• For the cupcakes:

- Add the frozen yoghurt filling and place in the freezer
- Take out the freezer 20 min before serving

• For the Smoothies:

- For each smoothie wash the strawberries, drain them and place them in a blender with the syrup, the sorbet, the ice cubes and the Vivalto Lungo
- Then blend with maximum power until you get a smooth texture

50 G / 1.8 Oz Of Plain Yoghurt)

Teaspoon Of Ground Vanilla

500 ML / 18 Oz Of Frozen
Yoghurt For The Filling

INSPIRATIONS

