

STRAWBERRY
COFFEE
SMOOTHIE
FROZEN
YOGHURT
WHOOPIE PIES

🕒 20 min. 🍳 Medium



LET'S MAKE IT!

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 Pie

120 G / 4.3 Oz Of Butter

Egg

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

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

125 MI / 4.3 Oz Of Butter Milk
(Or 100 MI / 3.4 Oz Of Milk
And 50 G / 1.8 Oz Of Plain
Yoghurt)

Teaspoon Of Ground Vanilla

500 MI / 18 Oz Of Frozen
Yoghurt For The Filling

INSPIRATIONS

