

VANILLA ESPRESSO, CARAMEL MILK FROTH AND COOKIES

🕒 14 min. 🍪 Medium



MATERIALS

Espresso Cup (40 ml / 1.3 Oz)

Oven

Mixer

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For Vanilla Hot & Cold Coffee

Capsules Of Grand Cru *Volluto*

Scoop Of Vanilla Ice Cream

Tablespoons Milk Froth

Teaspoons Of Liquid Caramel

For The Cookies

70 G / 2.5 Oz Of Soft Butter

70 G / 2.5 Oz Of Sugar

Teaspoon Of Honey

Egg

100 G / 3.5 Oz Of Flour

Pinch Of Salt

50 G / 1.8 Oz Of Grated

Chocolate

For The Hazelnut Caramel

80 G / 2.8 Oz Of Whole

Hazelnuts

HOW TO MAKE !

• For the Vanilla hot and cold coffee:

- Prepare the milk froth, add the liquid caramel and put aside
- Then prepare the two coffees in one large cup and pour them into a cold glass
- Add the scoop of vanilla ice cream immediately, and cover with the froth milk

• For the cookies:

- Heat the oven to 150°C (302°F)
- Heat the sugar and water until it caramelizes, then remove from the heat and add the coarsely crushed hazelnuts
- Pour the hazelnuts onto some greaseproof paper and cook them in the oven for 10 min
- , stirring occasionally
- Put the butter, sugar, salt, honey and egg in a mixing bowl
- Beat for several seconds till the mixture is smooth
- Mix in the caramelised hazelnuts and grated chocolate
- Turn the oven up to 180°C (356°F)
- Put small balls of the mixture onto a lined baking tray and bake for about 15 min
- Leave to cool on a wire rack

40 G / 1.4 Oz Of Sugar

Tablespoons Of Water

INSPIRATIONS

