

LIEGEOIS COFFEE AND CINNAMON STICKS

🕒 10 min. 🍷 Medium

MATERIALS

Lungo Cup (150 MI/ 5 Oz)
Ritual Water Glass (110 MI / 3.7
Oz)
Bake_tray
Oven

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Liegeois Coffee
Capsule Of Grand Cru *Ristretto*
Or *Arpeggio* Or *Ristretto*
Decaffeinato
Tablespoons Of Cane Sugar
Syrup
Scoop Of Coffee Ice_cream
Whipped Cream
Chocolate Shavings Or Cocoa
Powder
For The Cinnamon Sticks
Roll Of Pure Butter Puff Pastry
Egg Yolk
Caster Sugar
Cinnamon

INSPIRATIONS



HOW TO MAKE !

• For the Liegeois Coffee:

- Prepare your coffee in a cup, add the cane sugar syrup, and leave it to cool
- Put one scoop of coffee icecream into a Ritual water glass
- Pour the coffee onto the icecream and then add the whipped cream
- You can sprinkle with chocolate shavings or cocoa powder if desired

• For the sugarcinnamon sticks:

- Preheat the oven to 210°C (410°F)
- Line a baking tray with greaseproof paper or a silicon baking sheet
- Unroll the pastry, cut into 2 cm strips with a small knife, brush one side with the egg yolk, sprinkle with sugar and cinnamon
- Place the strips, evenly spaced, on the tray and bake for 8-10 min
- Reduce the heat to 180°C (356°F) if they brown too quickly