

ICED MACCHIATO LUNGO & HAZELNUT BISCUITS

🕒 20 min. 🏠 Medium



MATERIALS

Lungo Cup (150 ml / 5 Oz)

Mixer

Oven

Baking Sheet

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Iced Macchiato Lungo

Capsule Of Grand Cru *Vivalto*

Lungo Or *Decaffeinato Lungo*

Tablespoons Of Crushed Ice

Tablespoons Of Milk Froth

Tablespoons Of Cane Sugar

Cocoa Powder

For The Hazelnuts Biscuits

Egg Whites

50 G / 1.8 Oz Of Melted Butter

50 G / 1.8 Oz Of Sugar

50 G / 1.8 Oz Of Flour

40 G / 1.5 Oz Of Crushed

Hazelnuts

INSPIRATIONS



HOW TO MAKE THIS RECIPE?

- **For the Iced Macchiato Lungo:**
- Prepare the coffee in a Lungo cup (150 ml / 5 oz), add sugar
- Prepare the milk froth and put aside
- Pour the coffee into a glass, mix it with the crushed ice and add the milk froth on top
- Sprinkle with a dusting of cocoa powder
- **For the Hazelnut Biscuits:**
- Heat the oven to 180°C (356°F)
- Gently whisk the egg whites into foam, add the melted butter, flour and hazelnuts and mix together well
- Place little balls of the mixture on a silicon baking sheet a little way apart
- Using your fingertips press them into discs
- Bake for 8-10min in the oven then leave them to cool