

DOUBLE ESPRESSO WITH COFFEE PANCAKES

🕒 10 min. 💡 Medium



MATERIALS

Oven
Bowl
Baking Pan
Espresso Cups (80 ML/3 Oz)

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of Grand Cru *Vivalto*
Lungo
Eggs
275 G / 9.7 Oz Of Flour
600 ML / 20.3 Oz Of Milk
Pocket Of Vanilla Sugar
Marmelade
Chocolate Spread
Sugar
Butter

INSPIRATIONS



HOW TO MAKE !

- Mix the flour and the vanilla sugar in a bowl
- Add 4 eggs, and whisk it all, adding milk
- Melt the butter and add to the dough
- Add the Grand Cru *Vivalto Lungo*
- Put some butter in a baking pan and let it melt
- Put some dough in the baking pan and turn it when the side is slightly brown
- Add some sugar/ marmalade/ chocolate spread on the pancake and combine with a *Vivalto Lungo*