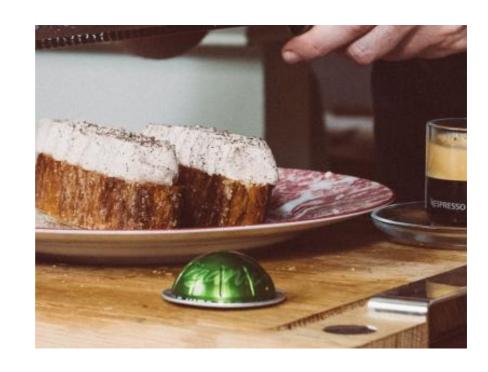
NESPRESSO RECIPES

THE **MILLEFEUILLE GALETTE DES ROIS WITH COFFEE WHIPPED CREAM**

() 15 mins





HOW TO MAKE!

MATERIALS

Mixer Grater Piping Bag serrated knife St Honoré piping nozzle

RECOMMENDED **NESPRESSO COFFEES**



INGREDIENTS

Liquid Cream 100 g



Sugar 20 g



Coffee Beans 4 Pieces



Galette des Rois (frangipane



cake) 1 Entire

MASTER ORIGINS PERU



ORGANIC CAPSULE 1 capsule

INSPIRATIONS

STEP 01

COFFEE WHIPPED CREAM

With the mixer, whip the cream, add the sugar, then add the coffee slowly and cool down to avoid dropping the cream. Put in a piping bag with a St Honoré nozzle

STEP 02

ASSEMBLY

With the serrated knife, cut 2 strips of 4cm from the frangipane cake, lay it on its side and pipe the whipped cream. Finish by grating the coffee beans over the top.