

MACADEMIASTARS & LATTE MACCHIATO

🕒 10 min

👤 Medium

MATERIALS

Oven

Mixer

Backing Paper

Cup

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

1 Capsule Of Ristretto Decaffeinato

80g Of Sugar

Vanilla Powder

110g Of Flour

30g Of Corn Flour

50 Crushed Macademia Nuts

125g Of Butter

INSPIRATIONS



HOW TO MAKE !

- Put all the ingredients in the mixer
- Mix well
- Form a ball with the dough and cool it 30min in the fridge
- Roll the dough flat and make little stars, put them on backing paper
- Heat the oven on 180° and bake it for 10min
- Finish with some powdered sugar
- Serve with a Latte Macchiato *Ristretto Decaffeinato*
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