NESPRESSO | RECIPES

VIVALTO LUNGO WITH COCONUT CREAM CHEESE, BANANA CREAM AND PASSION FRUIT COULIS

25 min. Difficult

MATERIALS

Mixer / Blender
Lungo Cup

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Capsules Of Grand Cru Vivalto Lungo

For The Blanc_manger

400 Ml Of Coconut Milk

125 G Of Pieces Of Coconut

Vanilla Pod

80 G Of Sugar

Sheets Of Gelatine

Teaspoon Of Sugar

200 Ml Of Whipped Cream

For The Cream

200 Ml Of Whipped Cream

Teaspoon Of Icing Sugar

Banana

Lime

For The Coulis

Passion Fruits

HOW TO MAKE !

For the Blanc-manger

- Soak the gelatine in cold water to soften it
- Heat the coconut milk, pieces of coconut, add the splitted vanilla pod and the sugar in the saucepan
- Take off the heat, add the drained gelatine and leave to cool
- Whip the cream
- Fold it into the mixture and then spoon it into the glasses

For the banana cream

- Blend the banana and the lime juice
- Whip up the cream with the icing sugar, adding the banana
- Top the blanc manger with banana cream and place in the fridge for 4hrs

For the coulis

- Cut the passion fruit in half and place the seeds, the lime juice, sugar and water into a saucepan
- Boil for 5 min
- Pour warm over the milk with a *Vivalto Lungo* Grand Cru

Tablespoons Of Sugar

80 Ml Of Milk

Teaspoons Of Hot Water

Lime

20 Ml Of Hot Water

INSPIRATIONS