

RISTRETTO INTENSO HAZELNUT LEMON AFFOGATO

🕒 5 mins.

👉 Easy



HOW TO MAKE !

STEP 01

Place 1 hazelnut Ice cream Scoop in the bottom of your Affogato bowl.

STEP 02

Brew 1 capsule of Ristretto Intenso (25ml) on top of the ice cream.

STEP 03

Grate fresh non-treated lemon zest.

STEP 04

Sprinkle freshly grated Hazelnut on top.

STEP 05


Enjoy!


MATERIALS

Spoon
Grater
Affogato bowl


RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Ristretto Intenso 
1 capsule

Hazelnut ice cream 
60 g

Non treated fresh lemon zest 
5 Pieces

Fresh hazelnut 
4 g

INSPIRATIONS

