

RISTRETTO INTENSO HAZELNUT LEMON AFFOGATO

🕒 5 mins.

👉 Easy




MATERIALS


Spoon
Grater
Affogato bowl


RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Ristretto Intenso
1 capsule 

Hazelnut ice cream
60 g 

Non treated fresh lemon zest
5 pcs 

Fresh hazelnut
4 g 

INSPIRATIONS



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!