

## COFFEE PISTACHIO SEMI- FREDDO

🕒 10 min

👉 Easy

### MATERIALS

Espresso Cups (4 X 60 ML/2 Oz)

Blender

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsules Of Ristretto Grand Cru  
(4 X 25 ML/0.85 Oz)

Gr Of Pistachio Ice Cream,  
Taken Out Of The Freezer 15  
Minutes Beforehand

Gr Of Shelled Toasted Pistachios

Gr Of Cream

Pinches Of Cardamom

Sugar Syrup Or White Sugar

### INSPIRATIONS



### HOW TO MAKE !

- Mix whipped cream with sugar (or sugar syrup) and cardamom
- In a large bowl, mix the flavoured cream carefully into the softened ice cream with the shelled toasted pistachios
- Add 1 tablespoon of whipped cream into 4 individual glasses, then top with the ice cream mixture
- Just before serving, pour a *Ristretto Grand Cru* over each dish
- Decorate with the remaining whipped cream and a pinch of cardamom