



NEW *Fortissio Lungo*

Irish coffee & shortbread

DIFFICULTY: DIFFICULT

PREPARATION TIME: 3 MIN. FOR THE COFFEE + 25 MIN. FOR THE SHORTBREADS



Ingredients

- 1 capsule of *Fortissio Lungo Grand Cru*
- 2cl of sugar cane syrup
- 1cl of Irish whisky
- teaspoons of whipped cream
- 250 g / 9 oz of plain flour
- 50 g / 2 oz of rice flour
- 100 g / 4 oz of sugar
- 1/2 teaspoon of vanilla powder
- 250 g / 9 oz of butter

Material

- 2 Lungo Cup (2 x 150 ml/5 oz)
- 1 Oven
- 1 Bowl
- 1 Food processor
- 1 silicon backing sheet

Preparation

Irish Coffee:

- Heat 1cl of Irish whisky with 2cl of sugar cane syrup in a "bain marie".
- Prepare the *Fortissio Lungo Grand Cru* in a lungo cup (110 ml / 4 oz).
- Pour the first preparation with the *Fortissio Lungo Grand Cru* into a glass.
- Add the whipped cream and serve.

Shortbreads:

- Pre-heat the oven to 160 °C / 320 Fahrenheit.
- Place both kinds of flour, the butter cut into cubes, the sugar and the vanilla in the bowl of a food processor.
- Mix gradually to form a ball of dough.
- Roll out the dough into a rectangle on a silicon baking sheet or on a baking tray lined with greaseproof paper and dusted with flour.
- Cut the dough into squares with the point of a knife.
- Bake in the oven for 15 to 20 min.
- Leave to cool and break off the pre-scored squares.
- Serve the shortbreads with the irish coffees