

LIME CHEESECAKE AND FROZEN ESPRESSO

🕒 10 min. 🍷 Medium



MATERIALS

Oven
Mixer

Ritual Water Glass (110 ML / 3.7
Oz)

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Frozen Espresso

Capsule Of Grand Cru *Così*

Teaspoons Of Crushed Ice

Teaspoon Of Caramel Syrup

For The Biscuit Base

100 G / 3.5 Oz Of Sugar

200 G / 7 Oz Of Flour

120 G / 4 Oz Of Butter

Tablespoon Of Cream

Tablespoon Of Ground Vanilla

Tablespoon Of Cinnamon

For The Cheese Filling

500 G / 18 Oz Of Ricotta

200 G / 7 Oz Of Cream Cheese

160 G / 5.6 Oz Of Sugar

Juice Of 1 Lime

Teaspoon Or Vanilla Essence

HOW TO MAKE !

● For the biscuit base:

- Blend all the ingredients until you obtain a coarse breadcrumb texture
- Spread the mixture into a greased spring form baking tin (28 cm), lined with greaseproof paper and bake for 15 to 20min

● For the cheesecake filling:

- Put all the ingredients in a food processor to make the cream cheese mixture
- Blend until the cream is smooth
- Pour onto the biscuit base and bake for 40 min
- Leave to set in the fridge overnight
- Remove the cheesecake from the tin

● Serve with a frozen Espresso:

- Pour the caramel syrup into an espresso cup then add the crushed ice
- Add the *Così* and stir
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200 ml / 6.8 oz of Whipping
Cream

Teaspoon of Plain Flour

Eggs

INSPIRATIONS

