

STRAWBERRY
COFFEE
SMOOTHIE
FROZEN
YOGHURT
WHOOPIE PIES

🕒 20 min. 🍳 Medium



LET'S MAKE IT!

MATERIALS

Oven
Mixer

RECOMMENDED
NESPRESSO COFFEES



INGREDIENTS

For The Smoothie
Capsule Of Grand Cru Vivalto
Lungo

Strawberries
Scoop Of Strawberry Sorbet
Teaspoon Of Sugar Cane
Syrup
Ice Cubes

For The Whoopie Pie
120 G Of Butter
Egg
150 G Of Cane Sugar
250 G Of Plain Flour
Teaspoon Of Baking Powder
Teaspoon Of Bicarbonate Of
Soda
Pinches Of Salt

For the Whoopie Pie:

- Preheat the oven to 180° and over the over tray with greaseproof paper Beat the whole egg with the batter and the sugar until the mixture rises, then add the flour, baking powder, bicarbonate of soda, salt, vanilla and buttermilk Mix well then separate into small portions on the tray (approx 1 tablespoon each) Cook for approximately 10 min Afterwards remove to cool
- For the Cupcakes:
 - Add the frozen yoghurt filling and place in the freezer Take out the freezer 20 min before serving
- For the Smoothies:
 - For each smoothie wash the strawberries, drain them and place them in a blender with the syrup, the sorbet, the ice cubes and the Vivalto Lungo Then blend with maximum power until you get a smooth texture

125 MI Of Butter Milk (Or 100
MI Of Milk And 50 G Of Plain
Yoghurt)

Teaspoon Of Ground Vanilla

500 MI Of Frozen Yoghurt For
The Filling

INSPIRATIONS

