

ICED MACCHIATO LUNGO & HAZELNUT BISCUITS

🕒 20 min. 🏠 Medium



MATERIALS

Lungo Cup (150 ml)

Mixer

Oven

Baking Sheet

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Iced Macchiato Lungo

Capsule Of Grand Cru Vivalto

Lungo Or Decaffeinato Lungo

Tablespoons Of Crushed Ice

Tablespoons Of Milk Froth

Tablespoons Of Cane Sugar

Cocoa Powder

For The Hazelnuts Biscuits

Egg Whites

50 G Of Melted Butter

50 G Of Sugar

50 G Of Flour

40 G Of Crushed Hazelnuts

INSPIRATIONS



LET'S MAKE IT!

- **For the Iced Macchiato Lungo:**
- Prepare the coffee in a Lungo cup (150 ml), add sugar Prepare the milk froth and put aside Pour the coffee into a glass, mix it with the crushed ice and add the milk froth on top Sprinkle with a dusting of cocoa powder
- **For the Hazelnut Biscuits:**
- Heat the oven to 180°C Gently whisk the egg whites into foam, add the melted butter, flour, hazelnuts and mix together Place little balls of the mixture on a silicon baking sheet a Using your fingertips press them into discs Bake for 8-10min in the oven then leave them to cool