

LOTUS BISCOFF AFFOGATO

Lotus
Since 1932
Biscoff®





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Bring this Italian coffee-based dessert to the next level by adding a dollop of Biscoff to the combination of vanilla ice cream and a shot of hot espresso..



SERVINGS 1 serving

INGREDIENTS

1 tbsp **Biscoff spread**
Vanilla ice cream (to taste)
1 tbsp **Biscoff topping**
1 shot espresso (30 ml)

1 **Biscoff cookie**

PREPARATION

1. Make a shot of espresso and put aside
2. Take a glass and add 1 tbsp of Biscoff spread to it.
3. Add ice cream to the glass with the Biscoff spread
4. Pour the shot of espresso into the glass.
5. Finish off with a drizzle of Biscoff topping; some Biscoff cookie crumbs and a Biscoff cookie.



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