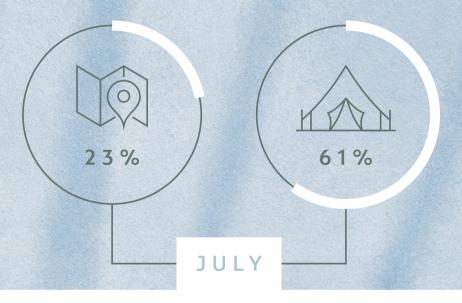


Despite the return of international travel, and many people taking this opportunity to go abroad this year, the 'staycation boom' is still going strong here in the UK. With the busiest time yet to come – July has 23%¹ of all holiday searches, and 61%² of adults said they're planning on taking a staycation this year.



Even if your customers have only travelled a few miles from home for their holiday, summer is not always about long flights to faraway locations.

Summer means relaxation and creating memories.

After working hard all year, your customers want to enjoy the little things that make summer special – so it's no surprise that soaring temperatures over the last 5 years³ have correlated with record online searches for those two important words... 'iced coffee'.

Why not help your customers unwind and enjoy every bright moment of summer by offering a range of refreshing and indulgent iced coffees.

To perfectly pair with sun, sea, and summer, we've created **4 Summer Ice** recipes to make your customers feel like they're enjoying a relaxing getaway, whilst they are in the UK.



At **Nespresso®** Professional, the ICE INTENSO coffee capsule - is designed to be enjoyed over ice for a delicious cold coffee experience. Dark roasted South American and Indonesian Arabicas express their intensity of aroma and flavour when poured over ice to create a boldly refreshing coffee drink.

There's more than one way to enjoy this chilled summer beverage, so why not try these...



- 1 ICE INTENSO capsule (40ml)
- 90g / 3 ice cubes
- 90ml cold water

SPECIAL EQUIPMENT

- Nespresso® Professional Coffee Machine
- Tall glass such as our VIEW Recipe glass



- Add 3 ice cubes into your VIEW glass and brew ICE INTENSO espresso over the ice cubes
- 2. For a taller iced coffee, add cold water (90ml)



- 1 ICE INTENSO capsule (40ml)
- 90g / 3 ice cubes
- 90ml cold milk

SPECIAL EQUIPMENT

- Nespresso® Professional Coffee Machine
- VIEW Recipe glass



- Add 3 ice cubes into your VIEW glass and brew ICE INTENSO espresso over the ice cubes
- 2. Add cold milk (90ml) and stir well



- 1 ICE INTENSO capsule (40ml)
- 120g / 4 ice cubes
- · 60g fresh lime wedges
- 8g of brown sugar (or 2 Nespresso® brown sugar sticks)
- 10ml fresh lemon juice

- 2g gum syrup (sugar cane syrup)
- 60ml still water (or make it alcoholic by replacing with 40ml of Cachaça and 20ml still water)



SPECIAL EQUIPMENT

- Nespresso® Professional Coffee Machine
- VIEW Recipe glass



- Add 3 ice cubes into your VIEW glass and brew ICE INTENSO espresso over the ice cubes
- 2. Add cold milk (90ml) and stir well



- 1 ICE INTENSO capsule (40ml)
- 120ml oat milk
- 10ml banana syrup
- 120g / 4 ice cubes
- 1 slice of fresh fig

SPECIAL EQUIPMENT

- Nespresso® Professional
 Coffee Machine
- VIEW Recipe glass
- 1 shaker or 1 Nespresso®
 Barista device



- Pour oat milk in the shaker. Seal it and shake vigorously OR pour into the Nespresso® Barista device and press cold foam
- Place 4 ice cubes into your VIEW Recipe glass and add the banana syrup
- 3. Pour the cold oat milk foam into the glass and mix
- 4. Extract ICE INTENSO espresso into the glass
- 5. Garnish with a thin slice of fig



INSPIRE YOUR GUESTS WITH BRIGHT SUMMER MOMENTS



Create bright summer moments and bring your iced coffees to life with an innovative **Nespresso®** Professional machine.

Contact your sales representative on

0808 100 8844

or

