



NEW *Fortissio Lungo*

# Gingerbread Breeze

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**DIFFICULTY: EASY**  
**PREPARATION TIME: 5 MIN.**



## Ingredients

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- 1 capsule of *Fortissio Lungo* Grand Cru
- 3 scoops of vanilla ice-cream
- gingerbread syrup
- 100ml milk
- crushed ice
- gingerbread (decoration)

## Material

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- *Aeroccino*
- 1 tall Recipe Glass (350 ml / 12 oz)
- 1 mixer / blender

## Preparation

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- Poor the gingerbread syrup (2 coffee spoons) and the milk into the *Aeroccino* and create milk froth.
- Put the vanilla ice-cream in the mixer.
- Add the *Fortissio Lungo* and the gingerbread syrup (1 coffee spoon).
- Mix it all.
- Take a recipe glass and fill it with crushed ice and pour the mixture on it.
- Poor the milk froth on top.
- Serve with a scoop in a separate glass and add a piece of gingerbread.