

# CARAMEL MILK FROTH ICED VANILLA COFFEE

🕒 4 min.    🍷 Medium

## MATERIALS

Cappuccino Cup (170 MI/6  
Oz)  
Small Water Glass (110 MI/4  
Oz)  
*Aeroccino* Milk Frother Or  
Your *Nespresso* Machine's  
Steam Nozzle  
Ritual Cappuccino  
Ritual Espresso Spoon

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Capsules Of *Volluto* Grand  
Cru (To Produce 80 MI /3 Oz  
Of Espresso Coffee)  
Scoop Of Vanilla Ice Cream  
Tablespoons Of Hot Milk  
Froth  
Teaspoons Of Caramel Syrup  
Teaspoon Of Chocolate Chips

## INSPIRATIONS



## LET'S MAKE IT!

- Prepare the milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother in a small water glass, add the caramel syrup and set aside
- Prepare two capsules of *Volluto* Grand Cru Grand in espressos (2 x 40 ml / 15 oz) into a cold cappuccino cup
- Add the scoop of ice cream immediately and cover with the milk froth
- Decorate with chocolate chips