# **NESPRESSO** RECIPES

## **ICED CAPPUCCINO**

() 5 min.

Easy

### **MATERIALS**

Tall Recipe Glass (350 Ml/12 Oz) Aeroccino Milk Frother Or Your Nespresso Machine's Steam Nozzle

## **RECOMMENDED NESPRESSO COFFEES**





## **INGREDIENTS**

Capsules Of Either Ristretto, Ispirazione Roma, Arpeggio Or Ristretto Decaffeinato Coffee (120 MI,4 Oz Or The Equivalent Of Three 40 MI,1.5 Oz Espresso Cups)

Sugar

250 MI (8 Oz) Ice Cold Full Fat Milk

Either: 3 Pinches Of Ground Cinnamon, 1 Pinch Of Ground Nutmeg, Or 1 Pinch Of Cocoa

### **INSPIRATIONS**







## LET'S MAKE IT!

- Prepare the coffee and sweeten with sugar to taste
- Pour into a jug with (200 ml, 68 oz) of cold milk
- Leave in the fridge for ten minutes
- Froth the remaining 50 ml, 1
- 7 oz of cold milk using the steam nozzle of your Nespresso machine or the Aeroccino milk frother
- Pour the chilled coffee into glasses
- Carefully add 3/4 tablespoons of frothed milk to each glass
- Sprinkle with cinnamon, nutmeg or cocoa