

ICED CARAMEL COFFEE

🕒 10 min. ☕ Medium

MATERIALS

Tall Recipe Glass (350 ml/12 Oz)

Shaker

Aeroccino Milk Frother Or Your

Nespresso Machine's Steam

Nozzle

Ritual Recipe

Ritual Recipe Spoon

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of *Ristretto* Grand Cru

Scoops Of Caramel Ice Cream

« Caramel Salé » Syrup

10 Cl / 3.5 Oz Of Vanilla Flavored

Milk

Crushed Ice

Brown Sugar

INSPIRATIONS



HOW TO MAKE !

- Prepare 2 *Ristretto* Grand Cru (2 x 25 ml / 085 oz) and pour them into a shaker
- Add two scoops of ice cream into the shaker and shake it to create a smooth consistency
- Pour it into a tall recipe glass and add 3 table spoons of crushed ice
- Prepare the milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother with the vanilla flavored milk and pour it slowly in the glass
- To decorate the top of your glass, sprinkle some brown sugar on the froth and add a slice of caramel on the side of the glass