

## 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



### LET'S MAKE IT!

- Prepare 2 *Ristretto* Grand Crus ( 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