# **NESPRESSO** RECIPES

# **ICED LUNGO MACCHIATO**

() 10 min.

Easy

#### **MATERIALS**

Lungo Cup (150 Ml/5 O z ) Aeroccino Milk Frother Or Your Nespresso Machine's Steam Nozzle

## **RECOMMENDED NESPRESSO COFFEES**







## **INGREDIENTS**

Capsule Of Either Vivalto Lungo Or Decaffeinato Lungo Grand Cru

To 5 Table Spoons Of Crushed

Table Spoons Of Milk Froth To 4 Teaspoons Of Brown Sugar Chocolate Powder

### **INSPIRATIONS**









### **LET'S MAKE IT!**

Prepare a Lungo in a Lungo cup, and add the sugar

- Prepare the milk froth using the steam nozzle of your Nespresso machine or the Aeroccino milk frother and set aside
- Pour your Lungo in a tall glass and add the crushed ice (4 to 5 table spoons)
- Simply add the milk froth (3 to 4 table spoons) on top
- Top with chocolate powder if desired