

MILK AND SPICE ICED COFFEE

🕒 5 min. 🍷 Easy

MATERIALS

Tall Recipe Glass (350 ml/12 Oz)
Cappuccino Cup (170 ml/6 Oz)
Aeroccino Milk Frother Or
Your *Nespresso* Machine's
Steam Nozzle
Ritual Recipe Spoon
Ritual Recipe

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Either *Ristretto*
Or *Ristretto Decaffeinato*
Grand Cru (To Produce 80
ml, 3 Oz Of Espresso Coffee)
Tablespoons Of Crushed Ice
150 ml, 5 Oz Of Cold Milk
Ground Cinnamon, Nutmeg
Or Chocolate Shavings

INSPIRATIONS



LET'S MAKE IT!

- Prepare the Espresso (80 ml, 3 oz) in a cappuccino cup and add sugar if desired
- Pour the preparation into a 350 ml, 12 oz glass with the crushed ice
- Prepare 150 ml, 5 oz of cold milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother
- Add the milk to the iced coffee and top with a few spoonfuls of froth
- Sprinkle with cinnamon, nutmeg or chocolate shavings to finish
- Serve immediately