

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

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* coffee 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