

MILK AND SPICE ICED COFFEE

🕒 5 min.

👉 Easy

MATERIALS

Tall Recipe Glass (12 Oz/350 ml)
Cappuccino Cup (5.75 Oz/170 ml)
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 2.7 Oz/80 ml Of
Espresso Coffee)
Tablespoons Of Crushed Ice
5 Oz/150 ml Of Cold Milk
Ground Cinnamon, Nutmeg Or
Chocolate Shavings

INSPIRATIONS



HOW TO MAKE THIS RECIPE?

Prepare the Espresso (2)

- 7 oz/80 ml) in a Cappuccino cup and add sugar if desired
- Pour the preparation into a 12 oz/350 ml glass with the crushed ice
- Prepare 5 oz/150 ml 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