

PASSION CAFÉ LIÉGEOIS

🕒 12 min. ☕ Medium

MATERIALS

Tall Recipe Glass (350 ML/12 Oz)
Aeroccino Milk Frother Or Your
Nespresso Machine's Steam
Nozzle

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Capsule Of Either *Master Origin*
Colombia (40 ML, 1_5oz) Or
Ristretto Decaffeinato Grand Cru
(40 ML, 1_5oz)

Scoops Of Coffee Ice Cream (70
Gr_)

100 ML Of Cold Milk

Tablespoon Of Passion Fruit
Syrup

Decoration: 1 , 2 Passion Fruit
Or Sprig Of Lemon Verbena
(Herb Luisa)

INSPIRATIONS



HOW TO MAKE THIS RECIPE?

Add 1 teaspoon of passion fruit syrup to the milk

- Place the scoops of ice cream into a tall glass
- Prepare a cappuccino with passion fruit flavoured milk and the variety of coffee selected directly on the ice cream
- Top with the rest of the passion fruit syrup, garnish with a sprig of lemon verbena or with passion fruit seeds
- Taste without mixing the layers