

PASSION CAFÉ LIÉGEOIS

🕒 12 min.

👤 Medium

MATERIALS

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

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of Either *Master Origin Colombia* (40 ML, 1_5oz) Or
Ristretto Decaffeinato Grand Cru
Scoops Of Coffee Ice Cream
100 ML / 3.5 Oz Of Cold Milk
Tablespoon Of Passion Fruit
Syrup
Decoration: 1 , 2 Passion Fruit
Seeds Or Sprig Of Lemon
Verbena (Herb Luisa)

INSPIRATIONS



HOW TO MAKE !

- Pour 1 teaspoon of passion fruit syrup to the milk
- Pour the milk in the *Aeroccino* or use the steampipe of your *Nespresso* machine
- Place the scoops of ice cream into a tall glass
- Prepare a capsule of either *Master Origin Colombia* or *Ristretto Decaffeinato Grand Cru* in espresso (40 ml / 15 oz) directly on the ice cream
- Add the milkfroth
- 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