

## 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



### LET'S MAKE IT!

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