

## PASSION LIÉGEOIS CAFFÈ

🕒 12 min. ☕ Medium

### MATERIALS

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

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Either *Master Origin  
Colombia* (1.35 Oz/40 MI) Or  
*Ristretto Decaffeinato Grand Cru*  
(1.35 Oz/40 MI)

Scoops Of Coffee Ice Cream (70  
G)

3.4 Oz/100 MI Of Cold Milk

Tablespoon Of Passion Fruit  
Syrup

Decoration: 1, 2 Passion Fruits  
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 flavored 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