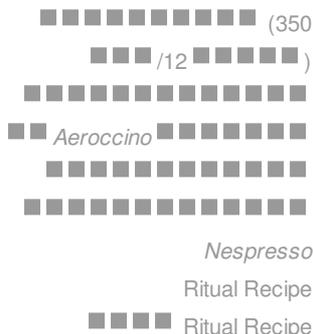


# PASSION CAFÉ LIÉGEOIS

🕒 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



## INGREDIENTS

Capsule Of Either *Master Origin Colombia* (40 ML, 1.5oz) Or  
*Ristretto Decaffeinato* Coffee  
 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)



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- Pour 1 teaspoon of passion fruit syrup to the milk
- Pour the milk in the *Aeroccino* milk frother or your *Nespresso* machine's steam nozzle
- Place the scoops of ice cream into a tall glass
- Prepare a capsule of either *Master Origin Colombia* or *Ristretto Decaffeinato* Coffee 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

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- ■■■■■■ 1 ■■■■■■ *Aeroccino* ■■■■■■
- ■■■■■■ *Nespresso*
- ■■■■■■
- ■■■■■■ *Master Origin Colombia* ■■■■■■ *Ristretto Decaffeinato* ■■■■■■ (40 ■■■■■■ / 15 ■■■■■■) ■■■■■■
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- ■■■■■■ a sprig of lemon verbena ■■■■■■
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