

## TROPICAL MANGO COFFEE

🕒 5 min.    🏠 Easy

### MATERIALS

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

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Either *Ristretto* Or  
*Master Origin India* Or  
*Arpeggio Grand Cru*  
Mango Juice  
Ice Cubes Or Crushed Ice  
Milk  
Chocolate\_covered Wafer

### INSPIRATIONS



### LET'S MAKE IT!

- Place a few cracked ice cubes or regular ice cubes in the bottom of the glass
- Add the mango juice
- Prepare a capsule of *Ristretto* or *Master Origin India* or *Arpeggio Grand Cru* in ristretto (25 ml / 0.85 oz)
- Pour the milk in the *Aeroccino* or use the steam pipe of your *Nespresso* machine, and press the cold milk froth button
- Pour the milk froth on top of the cup
- Place a chocolate-covered wafer on top