

MANO À MANO

🕒 5 min 🍷 Medium

MATERIALS

Shaker
Aeroccino
Glass

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- 1 Vivalto Lungo Decaffeinato
- 2 Scoops Double Cream & Meringues Ice Cream
- 100 ml Milk
- Crushed Ice
- 20 ml Cotton Candy Syrup
- 1 Teaspoon Sprinkles/Hundreds and Thousands

INSPIRATIONS



HOW TO MAKE !

- Add the milk to the Aeroccino and switch on the hot frothing mode.
- Incorporate the 20 ml cotton candy syrup.
- Place two scoops Double Cream & Meringues ice cream in the shaker.
- Dispense a Vivalto Lungo Decaffeinato into the shaker over the Double Cream & Meringues ice cream.
- Shake vigorously.
- Place a tablespoon of crushed ice in a large, chilled glass.
- Pour over the mixture and top with the candyfloss-flavoured milk froth.
- Finish with 1 teaspoon of Sprinkles/Hundreds and thousands on top