

## CAFÈ BANANA SPLIT

🕒 10 min. 🏠 Medium

### MATERIALS

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

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Either *Livanto* Or  
*Decaffeinato Intenso Grand Cru*  
Spoonful Of Brown Sugar  
Milk  
Rich Tea Biscuit  
Banana  
Caramel Dessert Topping

### INSPIRATIONS



### LET'S MAKE IT!

- Place a spoonful of brown sugar in the glass
- Prepare a *Livanto* or *Decaffeinato Intenso Grand Cru* in espresso (40 ml / 15 oz)
- Pour the milk in the *Aeroccino* milk frother and press the cold milk froth button or use the steam pipe of your *Nespresso* machine
- Pour the milk froth in the espresso
- Place a whole Rich Tea biscuit halfway down the glass to act as a support for the banana cubes
- Cut the banana in cubes
- Place the pieces of banana on the biscuit
- Pour the caramel dessert topping over the banana