

BANANA SPLIT CAFFÈ

🕒 10 min. 🏠 Medium

MATERIALS

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

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



HOW TO MAKE THIS RECIPE?

Place a spoonful of brown sugar in the glass

- Insert a capsule of *Nespresso* Grand Cru in the *Maestria* machine and prepare the coffee (1
• 35 oz/40 ml
•)
- Pour the milk in the *Aeroccino* milk frother and press the cold milk froth button or use the steampipe
- Pour the milk and milk froth on the coffee
- 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 caramel dessert topping over the banana