

BANANA SPLIT COFFEE | PRO

🕒 10 min

👤 Medium

MATERIALS

Spoon
Recipe Glass




RECOMMENDED NESPRESSO COFFEES





INGREDIENTS


Banana
1 Unit 

Brown sugar
5 g 

Biscuit
1 Unit 

Caramel
5 g 

Cold milk
120 ml 

Cold milk froth
120 ml 

INSPIRATIONS



HOW TO MAKE !

STEP 01 COFFEE AND SUGAR

Place a spoonful of brown sugar in a recipe glass and pour in an Espresso Forte.

STEP 04 ADD THE BANANA CUBE

Cut the banana in cubes and place carefully on the biscuit.

STEP 02 ADD THE MILK AND MILK FROTH

Add 120 ml of cold milk and 120 ml of cold milk froth by pressing Aguila's button 2 and 3.

STEP 05 ADD THE CARAMEL TOPPING

Pour caramel dessert topping over the banana.

STEP 03 PUT A BISCUIT

Place a whole Rich tea biscuit halfway down the glass to support the banana pieces.