

VANILIO CAFÉ LIÉGEOIS

🕒 4 min.

👤 Easy

MATERIALS

Capuccino Cup 170 Ml
Large Glass
Aeroccino Or Steam Nozzle

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru *Vanilio*
Scoop Of Vanilla Ice Cream
Tablespoons Of Hot Milk Froth
Teaspoons Of Caramel Syrup
Teaspoon Of Chocolate Chips

INSPIRATIONS



LET'S MAKE IT!

- Prepare the milk froth using the steam nozzle of your machine or the Aeroccino milk frother Add the caramel syrup and set aside Prepare two espresso coffees in a large glass and pour them into a large cold cup Add the scoop of ice cream immediately and cover with the milk froth Decorate with chocolate chips