

VANILIO CAFÉ LIÉGEOIS

🕒 4 min.

👤 Easy

MATERIALS

Capuccino Cup 170 ml / 5.8 Oz

Large Glass

Aeroccino Or Steam Wand

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

1 Capsule Of *Vanilio*

1 Scoop Of Vanilla Ice Cream

3 Tablespoons Of Hot Milk Froth

1 Teaspoon Of Caramel Syrup

1 Teaspoon Of Chocolate Chips

INSPIRATIONS



HOW TO MAKE !

- Prepare the milk froth using the steam wand 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