

## ICED CHOCOLATE COFFEE

🕒 5 min.

👉 Easy

### MATERIALS

Aeroccino Or Steam Nozzle

Shaker

Straw

Ritual Recipe Glass (350 ml /  
12 Oz)

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Grand Cru *Kazaar*

Milk

2 Cl Of Macaron Syrup

Chocolate Ice Cream Scoops

Tablespoon Of Crushed Ice

### INSPIRATIONS



### LET'S MAKE IT!

- Pour the milk in the Aeroccino
- Turn it on cold, wait until you get an unctuous foam and add the syrup
- In the meantime, make two espresso (40 ml or 1
- 35 oz) of *Kazaar* Grand Cru in the shaker and add the two chocolate ice cream scoops
- Shake well
- Put 1 tablespoon of crushed ice in a tall recipe glass (350 ml or 118 oz) and add the shaker's content
- Finally, add the foam on top
- Decoration: add a straw