# **NESPRESSO** RECIPES

## **ICED CARDAMOME MACCHIATO**

() 5 min.

Easy

## **MATERIALS**

Aeroccino Or Steam Nozzle Shaker Ritual Recipe Glass (350 MI / 12 Oz)

## **RECOMMENDED NESPRESSO COFFEES**



## **INGREDIENTS**

Capsule Of Grand Cru Dharkan 25 CI Of Milk 3 Cl Of Cardamone Syrup Cardamone Powder Ice Cubes

#### **INSPIRATIONS**







## **HOW TO MAKE!**

- Pour an espresso Dharkan Grand Cru (40 ml) in a shaker, add 3 ice cubes and shake well
- Pour 25 cl milk in the Aeroccino or use the steampipe
- Turn the machine on cold and wait until you get an unctuous foam
- In a tall and cold recipe glass, mix the cardamome syrup and the milk from the Aeroccino
- Add the milk foam on top and gently add the content of the shaker
- Decoration: Sprinkle the foam with cardamome powder and with an utensil decorate harmoniously