

## ICED CARDAMON MACCHIATO

🕒 5 min.

👤 Easy

### MATERIALS

Aeroccino Or Steam Nozzle

Shaker

Ritual Recipe Glass (350 ml / 12  
Oz)

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Grand Cru *Dharkan*

25 Cl / 8.5 Fl Oz Of Milk

3 Cl / 1 Fl Oz Of Cardamon  
Syrup

Cardamon Powder

Ice Cubes

### INSPIRATIONS



### HOW TO MAKE THIS RECIPE?

- Pour an espresso *Dharkan Grand Cru* (40 ml / 1  
3.5 fl oz) in a shaker, add 3 ice cubes and shake well
- Pour 25 cl / 8
- 5 fl oz 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 cardamon powder and with an utensil decorate  
harmoniously