

## TOKYO CITRUS CHILLER

🕒 3 min.


🏠 Easy


### MATERIALS


Nespresso Barista Device

### RECOMMENDED NESPRESSO COFFEES

#### INGREDIENTS

Ice Cubes 150 ml 

Cucumber slice 1 

Yuzu peel 2 

Nespresso white sugar 1 

#### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

Place two 30 g ice cubes and two Yuzu peels into the Nespresso Barista device.

#### STEP 02

Extract 110 ml of World Explorations Tokyo Lungo into your Barista device over the ice and peels.

#### STEP 03

Add Nespresso white sugar stick (optional).

#### STEP 04

Close the lid, select the "Iced Nitro" recipe and press the start button.

#### STEP 05

Place three 30 g ice cubes and a large fresh cucumber slice into a recipe glass, then pour the cold coffee over it.

#### STEP 06

Place a Yuzu peel or fresh cucumber to garnish.