

## MANDARIN DELIGHT

🕒 20 mins 🍵 Medium

### MATERIALS

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Arpeggio Grand  
Cru

Pieces Of Tinned Mandarin  
Slices

Tbsp Cooked Sweet Syrup

Tsp Of Ginger Syrup

1l Fresh Cold Milk (Or  
Substitute With Unsweetened  
Soy Milk)

Tbsp Sweet Condensed Milk

Pinch Of Cinnamon Powder

### INSPIRATIONS



### LET'S MAKE IT!

- Combine the sago and ginger syrup in a Nespresso Glass Cappuccino cup. Add the sweet condensed milk. Top with mandarin slices. Leave the sago mixture to set in the fridge for 10 minutes. Once set, remove the sago mixture from the fridge and prepare the Espresso coffee (40ml) directly on top. Pour the fresh cold milk or soy milk into the milk jug and prepare the froth using the steam nozzle of your machine and/or using the Aeroccino milk frother and simply press the hot milk button. Pour the froth on top of the coffee. Garnish with a pinch of cinnamon powder.