

# PUMPKIN VIETNAMESE ICED COFFEE

🕒 2 Mins

👉 Easy

## MATERIAL


Barista Shaker, Limited Edition  
Reveal Cold Recipe Glass  
Nespresso Ice Cubes Tray  
Pixie


## RECOMMENDED NESPRESSO COFFEES




## INGREDIENT(S)


Pumpkin Spice Cake  
1 capsule 

Nespresso Ice Cubes   
9 kg

Cinnamon Syrup   
20 ml

Condensed milk   
60 ml

Oat Milk   
110 ml

Cinnamon Powder   
1 Sprinkle

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

In a coffee reveal glass,  
put 5 ice cubes

### STEP 04

Put the whole in the  
recipe glass.

### STEP 07

Top it with  
cinnamon powder

### STEP 02

Add cinnamon syrup -  
20 ml

### STEP 05

Brew 1 Pumpkin Spice  
Cake Original Capsule (110  
ml) in a shaker. Add 4 ices  
cubes and vigorously  
shake it for 10 seconds.

### STEP 08

Enjoy!

### STEP 03

In a separate cup, mix  
110ml of oat milk mixed  
with 60 ml condensed milk

### STEP 06

Pour it gently in the glass