

ORIGINAL CARAMEL AFFOGATO

🕒 10 mins

👉 Easy



MATERIALS

Nespresso Cocktail Glass
Ice Cream Scoop
Teaspoon
Tablespoon
Jigger
Nespresso Original Machine


RECOMMENDED NESPRESSO COFFEES





INGREDIENTS

Caramel Sauce
1 Tablespoon 

Macadamia Liqueur
30 ml 

Macadamia Ice Cream
2 

Frosted Caramel Nut
2 capsule 

Mixed Crushed Nuts
1 Teaspoon 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Stack two scoops of ice cream into a martini or coupe glass.

STEP 02

Add liqueur to the glass.

STEP 03

Extract your coffee into the glass to create a pool of coffee around the ice-cream, extract two capsules into one glass for a double espresso.

STEP 04

Drizzle caramel sauce over the top of the ice cream.

STEP 05

Garnish with crushed nuts over the top.