

ORIGINAL CARAMEL AFFOGATO

🕒 10

👉 Easy



MATERIALS

Nespresso Cocktail Glass
Spirit measure
Ice Cream Scoop
Teaspoon
Tablespoon
Nespresso Original Coffee 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.