

ICED ESCAPE UNDER THE COCONUT TREES

🕒 5 min.

👉 Easy

MATERIAL


Barista Connected Milk Recipe
Maker
Large Barista Recipe Glass

RECOMMENDED NESPRESSO COFFEES




INGREDIENT(S)

Tropical Coconut Over Ice
1 capsule 

Ice Cubes
6 pieces 

Almond Syrup
15 ml 

1.5% Fat Milk
170 ml 

Blue Butterfly Pea Flower
Powder
0.5 tsp 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Into a large Barista Recipe Glass, place 6 ice cubes (of 30g each), add 15ml of Almond Syrup and then pour in 70ml of 1.5% cold milk.

STEP 04

Into the glass, extract 80ml of Tropical Coconut Flavour Over Ice using 'Coffee Creations' mode on your Vertuo Next or Vertuo Pop (double-click on the coffee button, the color will change to turquoise, and extraction will start).

STEP 02

Then, into your Nespresso Barista device, pour 100ml of 1.5% cold milk and add 1/2 Tsp of Blue Butterfly Pea Flower powder. Close the lid, select the "Espresso on Ice Macchiato" recipe and press the start button.

STEP 05

Add 1 edible fresh pansy flower or Dried Cornflower Petals over it

STEP 03

Once ready, pour the blue foam into the Barista Recipe Glass, over the ice and milk.