

# 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

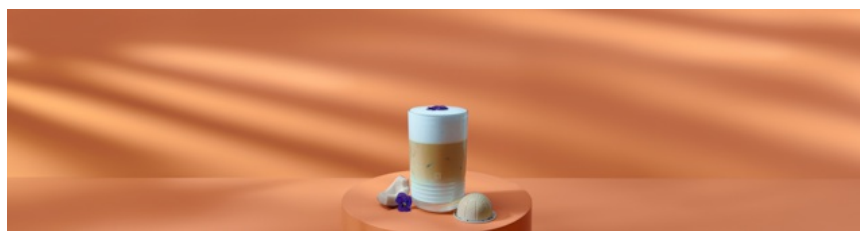


Blue Butterfly Pea Flower  
Powder



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 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 03

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

### STEP 04

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

### STEP 05

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