

## AZURE COCONUT ESCAPE

🕒 5 min.

👉 Easy



### MATERIALS

Nespresso Barista Device  
Large Barista Recipe Glass

### RECOMMENDED NESPRESSO COFFEES

### INGREDIENTS

BARISTA CREATIONS  
TROPICAL COCONUT  
FLAVOUR OVER ICE  
1 capsule

Ice Cubes  
6 Pieces

Almond Syrup  
15 ml

1.5% fat cold milk  
170 ml

Blue Butterfly Pea Flower  
Powder  
0.5 Teaspoon

### INSPIRATIONS



### HOW TO MAKE !

#### 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.