

ICE INTENSO SAFFRON SUMMER AFFOGATO

🕒 5 min.

👉 Easy




MATERIALS


Nespresso Barista Device
[View Cappuccino Glass](#)


RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Ice Intenso 
40 ml

Vanilla Ice Cream 
1 Scoop

1.5% Milk 
100 ml

Saffron 
1 Pinch

INSPIRATIONS



HOW TO MAKE !

STEP 01

Add 1 scoop of vanilla ice cream to your Cappuccino glass.

STEP 02

Pour 100 ml of milk (1.5%) directly into the Nespresso Barista and add a pinch of saffron. Close the lid, select the "Cappuccino" recipe on the device and press the start button. / If using a shaker, pour the ingredients into the shaker, seal it tightly and shake vigorously to mix all the ingredients.

STEP 03

Extract 40 ml of ICE INTENSO to the side of the ice cream in your Cappuccino Glass.

STEP 04

Pour your saffron milk foam over the espresso.

STEP 05

Garnish the ice cream with a few saffron threads or a pinch of Saffron.