

## MANDARIN DELIGHT

🕒 20 mins

👤 Easy

### MATERIALS

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Pieces Of Tinned Mandarin  
Slices

Table Spoon Of Cooked Sweet  
Sago

Capsule Of *Arpeggio* Grand Cru

1l Fresh Milk (Or Substitute With  
Unsweetened Soy Milk)

Table Spoon Of Sweet  
Condensed Milk

### INSPIRATIONS



### HOW TO MAKE !

- Combine the sago and ginger syrup in a Nespresso Glass Cappuccino cup Add the sweet condensed milk Top with mandarin slices Leave the sago mixture to set in the fridge for 10 minutes Once set, remove the sago mixture from the fridge and prepare the Espresso coffee (40ml) directly on top Pour the fresh cold milk or soy milk into the milk jug and prepare the froth using the steam nozzle of your machine and or using the Aeroccino milk frother and simply press the hot milk button Pour the froth on top of the coffee Garnish with a pinch of cinnamon powder