



ICE & COFFEE

DIFFICULTY

Easy

MATERIAL

Lungo Cup

NESPRESSO GRAND CRU



INGREDIENTS

- 1 capsule of Ristretto
- 1 scoop of chocolate ice cream
- Whipped cream
- Chocolate chips
- 1 mint leaf

AGUILA BUTTON



CHOCOLATE DREAM

A variation on a classic Italian dessert, an island of chocolate ice cream floats in freshlybrewed Ristretto offering a sublime sensory experience.

PREPARATION

- 1 Place a scoop of chocolate ice cream in a Lungo cup, and pour in a Ristretto.
- 2 Add some whipped cream, chocolate chips and a mint leaf to decorate the drink.