RECIPE BOOK

7TH EDITION

A COLLECTION OF OUR FAVORITE COFFEE RECIPES
SPECIALLY SELECTED FOR YOUR BUSINESS



NESPRESSO
PROFESSIONAL

TABLE OF CONTENTS



HOT

SPICED COOKIE BUTTER LATTE 6
MILK AND HONEY CAPPUCCINO 7
WHITE CHOCOLATE VANILLA LATTE 8
HAZELNUT LATTE 9
CARAMEL HONEY LATTE 10
WARM BROWN SUGAR LATTE MACCHIATO 11
VERY VANILLA LATTE 12
VANILLA MATCHA CAPPUCCINO 13
CREAMY COCONUT OAT LATTE 14
ALMOND SCENTED INTENSO MOCHA 15
ALFAJORES CAPPUCCINO 16
CARAMEL TOFFEE LATTE 17
MAPLE CINNAMON LATTE 18
COCONUT CINNAMON LATTE 19
TIRAMISU LATTE 20
DARK CHOCOLATE PISTACHIO LATTE 21
PUMPKIN TRUFFLE LATTE 22
DARK CHOCOLATE PEPPERMINT LATTE 23
TURMERIC LATTE 24
CAMPFIRE LATTE 25
CRÈME BRÛLÉE LATTE MACCHIATO 26
FIG AND HONEY LATTE MACCHIATO 27
WARM SUMMER LATTE MACCHIATO 28
AVENA LATTE 29
HAZELNUT DRINKING CHOCOLATE 30
STRAWBERRIES & CREAM LATTE 31
SPICED COCONUT MILK LATTE 32
FORTE COCOA MACCHIATO 33
BISCOTTI JAR LATTE 34

TABLE OF CONTENTS



COLD

SHAKEN VIETNAMESE COFFEE 36
WATERMELON INTENSO SPRITZER 37
ICED CARAMEL OAT LATTE 38
ICY CHOCOLATE COVERED ALMOND LATTE 39
CREAMY ICED COCONUT LATTE MACCHIATO 40
ICED HONEY PEACH COOLER 41
ICED MOCHA MINT LATTE 42
ICY ALMOND LATTE 43
ICED SUGARED VANILLA LATTE MACCHIATO 44
ICED VANILLA PUMPKIN LATTE MACCHIATO 45
ICED CHOCOLATE MACCHIATO 46
ICED CARAMEL LATTE 47
CREAMY CARAMEL 48
ICED GINGER FIZZ 49
INTENSO AFFOGATO FLOAT 50
CHILLED LUNGO CHAI 51
INTENSO BREAKFAST SMOOTHIE 52
ICED MAPLE MACCHIATO 53
ICED SALTED CARAMEL LATTE 54
ICED BLACKBERRY LATTE 55
ICED PEAR AND CARAMEL LATTE 56
ICED PERUVIAN HOT CHOCOLATE 57
FROZEN CARAMEL LATTE 58
SWEETENED ICE INTENSO 59
PISTACHIO LATTE MILKSHAKE 60
SPICED ICED LATTE 61
AFFOCCINO 62
PB&J SMOOTHIE 63
ICED RICE MILK LATTE 64
SWEET HAZELNUT COFFEE FLOAT 65
BRAZILIAN BUBBLE TEA 66
CITRUS CAFÉ MULE 67
FORTE EXTRA COCOA AFFO-CINO 68
AMARETTO CHAI COOLER 69
AMARETTI DECAFFEINATO AFFOGATO 70

TABLE OF CONTENTS



COCKTAILS

INTENSO WHITE RUSSIAN 72
MAPLE AMARETTO CAPPUCCINO 73
IRISH LATTE 74
NESPRESSO CAFFÈ CORRETTO 75
BAILEYS AND VANILLA MARTINI 76
CONGO SUNSET SPRITZ 77
PB&C MARTINI 78
INTENSO SANGRIA 79
INTENSO MACCHIATO MARTINI 80
WHITE COCONUT MARTINI 81
BOURBON CARAMEL LATTE 82
KAHLÚA CARAMEL MARTINI 83
THE **NESPRESSO** MARTINI 84
SUNRISE MIMOSA 85
APEROL SPRITZ CAFÉ 86
FRENCH TOAST AND COFFEE MARTINI 87
BOOZY BERRY 88
THE LLAMA 89
SPICED COFFEE 90
NESPRESSO OLD FASHIONED 91
NEGRONI CAFÉ 92
NESPRESSO MOJITO 93
VANILLA GINGERBREAD MARTINI 94
BANANA BREAD MARTINI 95
CREAMY AMARETTO MARTINI 96
BRAZILIAN SUNRISE 97
INDONESIA ‘MILK’ PUNCH 98
CAFFEINATED DOUBLE CARAMEL-TINI 99
CREAMY AMARETTI DECAF MARTINI 100



APPENDIX

COFFEE PORTFOLIO
INDEX

HOT



SPICED COOKIE BUTTER LATTE

Cookie butter is deliciously rich and sweet —
perfect for the deeper notes of **Bianco Intenso**.



BIANCO INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Bianco Intenso** capsule
- 2 tbs. cookie butter
- ¼ tsp. cinnamon, plus more for garnish
- Dash of ground nutmeg
- 4–6 oz. milk

SPECIAL EQUIPMENT

- **Nespresso** Recipe Glass
- Frothing Device

DIRECTIONS

- In a **Nespresso** Recipe Glass, add cookie butter, cinnamon and nutmeg.
- Use your device to froth milk until hot and foamy.
- Add milk to glass and stir to combine with cookie butter and spices.
- Brew capsule directly into glass.
- Sprinkle with additional cinnamon.

MILK AND HONEY CAPPUCCINO

The use of two milks in this recipe provides a wonderfully rich dairy flavor, contrasted by sweet honey and a subtle coffee.



BIANCO DELICATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Bianco Delicato** capsule
- 1–2 tsps. honey, plus more for garnish
- 3 oz. evaporated milk
- 3 oz. milk

SPECIAL EQUIPMENT

- **Nespresso** Cappuccino Cup
- Frothing Device

DIRECTIONS

- Add honey to **Nespresso** Cappuccino Cup.
- Combine milks and, using your device*, froth until hot and foamy. Add to glass to almost fill.
- Brew capsule directly into glass. Top with additional foam if necessary.
- Squeeze additional honey onto surface of drink.

***NOTE:** If your device only allows one type of milk, add about 2 oz. evaporated milk to glass, froth whole milk separately and then combine.

WHITE CHOCOLATE VANILLA LATTE

Sweet vanilla and smooth white chocolate are a perfect backdrop for the subtle coffee flavor of this latte.



CAFFÈ VANILIO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 2 **Caffè Vanilio** capsules
- 2 tbs. white chocolate sauce, plus more for garnish
- Frothed milk

SPECIAL EQUIPMENT

- **Nespresso** Mug

DIRECTIONS

- In a **Nespresso** Mug, add white chocolate sauce.
- Brew 1 capsule into mug and stir to combine.
- Use your machine to add froth and additional capsule.
- Top with drizzle of white chocolate sauce.

HAZELNUT LATTE

This latte captures the wildly popular smooth flavor of hazelnut which gives this drink its delicious nutty profile.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Brazil Organic** capsules
— 2–3 tbs. hazelnut spread
— Frothed milk

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add hazelnut spread.
— Use your machine to add froth and stir to combine.
— Brew 2 capsules directly into mug.
— Stir to combine.

CARAMEL HONEY LATTE

The flavors in this latte bring out the inherently smooth and sweet quality of the Arabica that gives this Brazilian coffee its signature profile.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Brazil Organic** capsule
— 1 ½ tbs. caramel sauce
— 1 ½ tbs. honey
— Frothed milk

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add caramel sauce.
— Using your machine, slowly add ½ of the froth.
— Brew capsule directly into mug.
— Add honey to the other ½ of the froth and stir.
— Add honey milk to ingredients in the **Nespresso** Mug.
— Garnish with caramel sauce.

WARM BROWN SUGAR LATTE MACCHIATO

This simple drink, with its deeply caramelized notes,
is a perfect way to welcome the fall season.



RECOMMENDED
RISTRETTO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Ristretto** capsules
— 2 tbs. brown sugar, plus more for garnish
— Frothed milk

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— In a Tall Recipe Glass, add brown sugar.
— Brew 1 capsule into glass and stir to combine.
— Use your machine to add froth and additional capsule.
— Sprinkle brown sugar evenly over the froth.

VERY VANILLA LATTE

The warm scent and subtle flavor of vanilla permeates this drink, from first sip to last.



RECOMMENDED
CAFFÈ VANILIO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Vanilio** capsule
— 2 tsps. sugar
— 2 tsps. vanilla extract
— Frothed milk
— Raw sugar, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— In a Tall Recipe Glass, combine sugar and extract.
— Use your machine to add froth and hot milk to almost fill glass.
— Stir to combine. Brew capsule directly into glass.
— Top with sprinkle of raw sugar.

NOTE: For a lesser vanilla flavor, use 1 oz. of vanilla syrup in place of sugar and extract.

VANILLA MATCHA CAPPUCCINO

The earthy taste of matcha contrasts with the acidity of **Colombia Organic**.
Add more sweetener if necessary.



RECOMMENDED
COLOMBIA ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Colombia Organic** capsule
— 1 tsp. matcha powder
— 4–6 oz. milk
— 1 tsp. vanilla syrup or ¼ tsp. vanilla extract and 1 tsp. sugar

SPECIAL EQUIPMENT

— Frother
— Cappuccino Cup

DIRECTIONS

— In a cappuccino cup, add matcha powder.
— Froth milk. Add to almost fill cup.
— Stir matcha powder into milk.
— Add vanilla syrup.
— Brew capsule directly into glass.

CREAMY COCONUT OAT LATTE

This latte reflects ingredients featured in a few popular desserts — like grains and coconut.



RECOMMENDED
CONGO ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Congo Organic** capsule
— 4 oz. oat milk
— 1 ½ oz. coconut cream, like Coco Lopez
— ⅛ tsp. vanilla
— Shredded desiccated coconut

SPECIAL EQUIPMENT

— Frother
— Tall Recipe Glass

DIRECTIONS

— Using your device, heat milk for lattes. The oat milk will heat through but may not froth.
— Add coconut cream and vanilla extract to glass. Add oat milk to glass and whisk to combine.
— Brew capsule directly into glass.
— Top with a light sprinkle of shredded coconut.

ALMOND SCENTED INTENSO MOCHA

The intensity of this coffee plays well with rich chocolate, while the almond provides a smooth, decadent finish.



RECOMMENDED
INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1–2 **Intenso** capsules
— 2 tbs. sweet ground chocolate powder*
— 6 oz. milk
— 1/8 tsp. almond extract
— Cocoa nibs, optional

SPECIAL EQUIPMENT

— Frother
— Tall Recipe Glass

DIRECTIONS

— Place sweet ground chocolate powder and almond extract in glass.
— Using your device, froth and heat milk.
— Add milk to glass and stir well to combine.
— Brew capsule(s) directly into glass.

***NOTE:** If using unsweetened powder, add 1 tsp. sugar with chocolate powder and proceed.

ALFAJORES CAPPUCCINO

This indulgent drink pays homage to the iconic cookie confection of the region.



RECOMMENDED
PERU ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Peru Organic** capsule
— 1 tbs. dulce de leche
— ½ tsp. vanilla syrup
— 3 oz. frothed milk
— Cinnamon and/or sugar, for garnish

SPECIAL EQUIPMENT

— View Cappuccino Cup

DIRECTIONS

— In a View Cappuccino Cup, add dulce de leche and vanilla syrup.
— Add frothed milk to cup and stir to combine.
— Brew capsule into cup.
— Top with sprinkle of cinnamon and/or sugar.

CARAMEL TOFFEE LATTE

The sweet, familiar flavor of toffee perfectly complements the balanced, caramel-flavored espresso.



CAFFÈ CARAMELLO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1–2 **Caffè Caramello** capsules
- 1 oz. toffee syrup
- 4 oz. steamed milk
- Whipped cream, for garnish
- Caramel sauce, for garnish

SPECIAL EQUIPMENT

- **Nespresso** Mug

DIRECTIONS

- In a **Nespresso** Mug, add toffee syrup.
- Use your machine to add froth and stir to combine.
- Brew capsule(s) directly into mug.
- Top with whipped cream and drizzle with caramel sauce.

MAPLE CINNAMON LATTE

This familiar flavor combination makes
a warm and comforting creation.



RECOMMENDED
INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Intenso** capsules
— 3 tbs. maple syrup
— 1/8 tsp. cinnamon, plus more for garnish
— Frothed milk

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add maple syrup and cinnamon.
— Brew capsules directly into mug.
— Use your machine to add a small amount of froth and stir to combine.
— Top with sprinkle of cinnamon.

COCONUT CINNAMON LATTE

Spicy cinnamon complements smooth coconut
for a warm, tropical indulgence.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Brazil Organic** capsules
— 1 oz. sweetened condensed milk
— 1 tbs. coconut syrup
— Pinch of cinnamon
— Frothed milk
— Shredded coconut, for garnish

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add condensed milk, coconut syrup and cinnamon.
— Brew 1 capsule directly into mug and stir to combine.
— Use your machine to add froth and additional capsule.
— Garnish with shredded coconut.

TIRAMISU LATTE

A delish twist on a delicate dessert that highlights the unique blend of creamy toastiness with a dusted cocoa finish.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Brazil Organic** capsules
— 1 oz. tiramisu syrup
— Steamed milk
— Cocoa powder, for garnish

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add tiramisu syrup.
— Slowly add steamed milk.
— Brew capsules directly into mug.
— Top with sprinkle of cocoa powder.

DARK CHOCOLATE PISTACHIO LATTE

Pistachio and chocolate flavors combine to complement our stronger coffees with this deliciously popular recipe.



RECOMMENDED
RISTRETTO INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Ristretto Intenso** capsules
— ½ oz. pistachio syrup
— 1 tbs. dark chocolate sauce
— Steamed milk
— Cocoa powder, for garnish

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add pistachio syrup and chocolate sauce.
— Slowly add froth using your machine.
— Brew capsules directly into mug.
— Top with sprinkle of cocoa powder.

PUMPKIN TRUFFLE LATTE

What better way to celebrate the arrival of fall? Traditional pumpkin and exotic white chocolate combine to make a seasonal confection in a glass.



RECOMMENDED
FORTE

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Forte** capsules
— 2 tbs. white chocolate sauce
— 2 tsps. pumpkin spice syrup
— Frothed milk
— Pumpkin sauce, for garnish

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add white chocolate sauce and pumpkin syrup.
— Brew 1 capsule into mug and stir to combine.
— Use your machine to add froth and additional capsule.
— Top with drizzle of pumpkin sauce.

DARK CHOCOLATE PEPPERMINT LATTE

The indulgent combination of chocolate and peppermint is perfect with dark **Ristretto**, for a refreshing yet comforting classic.



RECOMMENDED
RISTRETTO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Ristretto** capsule
— 2 tbs. chocolate sauce
— ½ oz. peppermint syrup
— Frothed milk
— Cocoa powder, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— In a Tall Recipe Glass, add chocolate sauce and peppermint syrup.
— Use your machine to add froth and hot milk to almost fill glass.
— Stir to combine. Brew capsule directly into glass.
— Top with sprinkle of cocoa powder.

TURMERIC LATTE

This latte, with its unique taste — perfect with our **Brazil Organic** espresso — is surprisingly easy to drink... the gorgeous yellow color is just a bonus.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Brazil Organic** capsule
— ½ tsp. turmeric powder, or more, to taste and for garnish (or use 1 oz. turmeric syrup)
— 2 tsps. sugar
— Frothed milk

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— In a Tall Recipe Glass, add turmeric powder or syrup, and sugar.
— Use your machine to add froth and hot milk to almost fill glass.
— Stir to combine. Brew capsule directly into glass.
— Top with sprinkle of turmeric powder.

CAMPFIRE LATTE

'Toasted' **Ristretto** is a perfect ingredient for this drink that pays homage to the classic childhood treat, s'mores.



RECOMMENDED
RISTRETTO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Ristretto** capsule
— 1 oz. vanilla syrup
— 1 tbs. chocolate sauce, plus more for garnish
— Frothed milk
— 1 square of crushed graham cracker, for garnish
— Mini marshmallows, for garnish

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add vanilla syrup and chocolate sauce.
— Use your machine to add froth and stir.
— Brew capsule directly into mug.
— Top with graham cracker and mini marshmallows.

CRÈME BRÛLÉE LATTE MACCHIATO

Based on the famed restaurant dessert,
this drink has hints of creamy vanilla.



RECOMMENDED
RISTRETTO INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Ristretto Intenso** capsules
— 1 oz. crème brûlée syrup
— Frothed milk
— Sugar, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Kitchen Torch

DIRECTIONS

— In a Tall Recipe Glass, add crème brûlée syrup.
— Brew 1 capsule directly into glass and stir to combine.
— Use your machine to add froth and additional capsule.
— Sprinkle sugar evenly over the froth. Serve immediately.

FOR DOUBLE BRÛLÉE: Use a kitchen torch to lightly caramelize the sugar on top. Wait for melted sugar to harden slightly before enjoying.

NOTE: Please follow all manufacturer's instructions for small kitchen torch or similar device. Sugar is VERY hot when first melted.

FIG AND HONEY LATTE MACCHIATO

These Mediterranean flavors pair well with an intense espresso for a delicious indulgence.



RECOMMENDED
RISTRETTO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Ristretto** capsule
— 1 oz. fig syrup, or 1 tbs. fig spread
— 1 tbs. honey, or to taste, plus more for garnish
— Frothed milk
— Crushed nuts, for garnish (optional)

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— In a Tall Recipe Glass, add fig syrup or spread and honey.
— Use your machine to add froth and capsule.
— Stir to combine. Top with crushed nuts and additional honey.

WARM SUMMER LATTE MACCHIATO

A bit of heat in this drink makes the summer season last all year long!



RECOMMENDED
LEGGERO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Leggero** capsule
— 1 tbs. amaretto syrup
— 2 tsps. chocolate powder
— Pinch of cayenne powder, plus more for garnish
— Hot milk and milk froth

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— In a Tall Recipe Glass, combine amaretto syrup, chocolate powder and cayenne.
— Use your machine to add hot milk (about 3 oz.) to the glass and stir to combine, then add froth to top drink.
— Brew capsule directly into glass. Top with a light dusting of cayenne powder.

AVENA LATTE

Based on the traditional warm and comforting oat drink, this latte highlights the cereal notes of our **Guatemala** capsule.



RECOMMENDED
GUATEMALA

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Guatemala** capsule
— 5 oz. avena oat drink
— 3 oz. milk
— Cinnamon stick

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— Heat and froth avena drink. Add to glass.
— Froth milk for lattes and add to glass.
— Brew capsule directly into glass.
— Add cinnamon stick and stir.

HAZELNUT DRINKING CHOCOLATE

This rich, traditional beverage gets a boost of nuttiness and depth of coffee flavor from our hazelnut capsule.



CAFFÈ NOCCIOLA

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Caffè Nocciola** capsule
- ¾ cup half-and-half
- 4 oz. bittersweet chocolate, 70%, chopped fine
- 1 tsp. sugar
- Cocoa nibs, optional, for garnish

SPECIAL EQUIPMENT

- Small Saucepan
- Whisk
- Cappuccino Cups

DIRECTIONS

- In a small saucepan over low heat, heat half-and-half, chocolate and sugar.
- Whisk occasionally until chocolate is melted and mixture is smooth.
- Brew capsule and add hot espresso to mixture. Stir to combine.
- Pour into cappuccino cups and sprinkle with cocoa nibs.

NOTE: This recipe makes 2 drinks.

STRAWBERRIES & CREAM LATTE

Surprisingly fresh and bright, this latte brings the jammy notes of strawberry to **Brazil Organic**'s signature biscuity, toasted bread and cereal notes.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Brazil Organic** capsule
— 1 oz. strawberry syrup
— 5 oz. half-and-half
— 1/8 tsp. vanilla
— Dried strawberries, optional, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— Add syrup to bottom of glass. Add vanilla.
— Froth half-and-half for lattes. Add to glass and stir to combine.
— Brew capsule directly into glass.
— Garnish with dried strawberries.

SPICED COCONUT MILK LATTE

Warm Indonesian spices and smooth coconut milk are perfect with **Indonesia**'s bold profile.



RECOMMENDED
INDONESIA

SIMPLE — INTERMEDIATE — ADVANCED

INGREDIENTS

- 1 **Indonesia** capsule
- 1 oz. simple syrup or 2 tsps. sugar
- 4 oz. coconut milk beverage
- 4 oz. milk, whole or oat
- Dash of fall spice blend powder, such as pumpkin pie spice

SPECIAL EQUIPMENT

- Tall Recipe Glass

DIRECTIONS

- Add syrup/sugar to glass.
- Combine coconut milk and milk. Froth for lattes.*
- Add milk to glass and top with spice powder.
- Brew capsule directly into glass.

*Alternatively, add coconut milk to glass. Use your machine to froth milk and add to glass, about 4 oz.

FORTE COCOA MACCHIATO

A dusting of cocoa and sugar adds depth
to this classic preparation.



RECOMMENDED
FORTE EXTRA

SIMPLE — INTERMEDIATE — ADVANCED

INGREDIENTS

— 1 **Forte Extra** capsule
— 4 oz. frothed milk
— Cocoa powder
— White sugar

SPECIAL EQUIPMENT

— Small Cup
— Tall Recipe Glass

DIRECTIONS

— Use machine to gather hot, foamed milk into small cup.
— Brew capsule directly into recipe glass.
— Spoon hot milk foam (only) onto surface of espresso.
— Dust surface with cocoa powder and add a sprinkle of white sugar.

BISCOTTI JAR LATTE

The biscuity, almond notes of **Amaretti Decaffeinato** are infused with spiced syrup and smooth oat milk for an elegantly indulgent beverage.



AMARETTI DECAFFEINATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Amaretti Decaffeinato** capsule
- 1 oz. vanilla or brown sugar spice syrup
- 4 oz. oat milk
- Amaretti cookies, for garnish
- Sliced almonds, optional, for garnish

SPECIAL EQUIPMENT

- Milk Frother
- Tall Recipe Glass

DIRECTIONS

- Use your machine to heat and froth milk.
- Add syrup to glass. Pour prepared milk into glass.
- Brew capsule directly into glass.
- Top with crumbled amaretti cookies and almond slices.

COLD



SHAKEN VIETNAMESE COFFEE

This simple, yet exotic, drink has just a hint of spice from the cinnamon stick — perfect for the toasted notes of **Ice Intenso**.



ICE INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Ice Intenso** capsule
- 1 tbs. sweetened condensed milk
- 4 oz. whole milk
- 3 cinnamon sticks
- Ice

SPECIAL EQUIPMENT

- View Recipe Glass
- Cocktail Shaker

DIRECTIONS

- Brew capsule directly into cocktail shaker.
- Add condensed milk, whole milk and 2 cinnamon sticks.
- Fill shaker with ice, cover and shake to chill.
- Strain into glass filled with fresh ice. Garnish with additional cinnamon stick*.

***NOTE:** Cinnamon stick is not edible.

WATERMELON INTENSO SPRITZER

Perhaps the most surprising combination, watermelon and coffee work together with a touch of cranberry and a splash of soda in this refreshing spritzer.



ICE INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Ice Intenso** capsule, brewed and cooled
- 8 oz. watermelon juice*
- 3 oz. cranberry juice
- Club soda, or seltzer
- Sprig of fresh mint
- Ice

SPECIAL EQUIPMENT

- Large Wine Glass

DIRECTIONS

- In a wine glass, combine watermelon and cranberry juice.
- Carefully pour cooled espresso shot into glass. Add several cubes of ice.
- Top with club soda (about 5 oz.). Add more ice if desired.
- Drop sprig of mint into glass, and swirl to incorporate.

***NOTE:** If using freshly made watermelon juice, you may have to add up to 1 tsp. of sugar for sweetness.

ICED CARAMEL OAT LATTE

Oat milk turns an otherwise ordinary latte into a treat to savor. The light profile of **Bianco Delicato** adds just enough coffee flavor.



BIANCO DELICATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Bianco Delicato** capsule
— 6 oz. oat milk
— ½–1 oz. caramel syrup
— Ice
— Caramel sauce, for garnish (optional)

SPECIAL EQUIPMENT

— **Nespresso** Recipe Glass

DIRECTIONS

— In a **Nespresso** Recipe Glass, combine oat milk and caramel syrup.
— Add ice to almost fill glass.
— Brew capsule directly into glass.
— Add more ice if necessary.
— Squeeze a bit of caramel sauce onto drink.

ICY CHOCOLATE COVERED ALMOND LATTE

Almond milk makes this chilled beverage slightly refreshing while chocolate syrup makes it indulgent; the softer notes of **Bianco Delicato** strike a nice balance between the two.



BIANCO DELICATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Bianco Delicato** capsule
— 6 oz. almond milk
— 1 ½ tbs. chocolate sauce or syrup
— Ice

SPECIAL EQUIPMENT

— **Nespresso** Recipe Glass

DIRECTIONS

— Add almond milk to **Nespresso** Recipe Glass. Add sauce to glass and stir to completely combine.
— Add ice to almost fill glass.
— Brew capsule directly into glass.

CREAMY ICED COCONUT LATTE MACCHIATO

Take a break with a taste of the tropics with this creamy confection. Sweet coconut flavors blend with smooth coffee to deliver an indulgently full-bodied recipe.



RECOMMENDED
FORTE

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Forte** capsule
— 1 ½ tbs. raw sugar
— 2 tbs. coconut syrup
— Frothed half-and-half (or milk)

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, add raw sugar.
— Brew capsule directly into cocktail shaker.
— Stir to combine and add coconut syrup.
— Add ice and shake to chill.
— Use your machine to add froth to a Tall Recipe Glass.
— Strain contents of cocktail shaker into glass with fresh ice.
— Garnish with raw sugar (optional).

ICED HONEY PEACH COOLER

A fresh and fruity creation to start your summer.



RECOMMENDED
LEGGERO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Leggero** capsule
- 2 tbs. honey, plus more for garnish
- 1 oz. peach syrup
- Cold milk
- Ice

SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

DIRECTIONS

- In a cocktail shaker, add brewed capsule and honey, stir to dissolve.
- Add peach syrup, milk and ice.
- Shake to chill and foam milk.
- Pour into a Tall Recipe Glass.
- Top with drizzle of honey.

ICED MOCHA MINT LATTE

Refreshing mint and rich chocolate are enhanced by the sweet and toasty notes of **Leggero**.



RECOMMENDED
LEGGERO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Leggero** capsule
— 2 tbs. chocolate sauce, plus more for garnish
— 1 oz. mint syrup
— Cold milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, add brewed capsule and chocolate sauce. Stir to dissolve.
— Add mint syrup, milk and ice. Shake to chill.
— Strain into a Tall Recipe Glass with fresh ice.
— Garnish with chocolate sauce (optional).

ICY ALMOND LATTE

At once delicious, cool and creamy, this latte is perfect for any time of day — with your morning croissant, an afternoon snack or evening dessert.



RECOMMENDED
FORTE

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Forte** capsule, brewed and cooled
— 1 oz. almond (orgeat) syrup
— 4–6 oz. cold milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine milk, almond syrup and espresso.
— Add ice to shaker and shake until frothy, about 15 seconds.
— Pour entire contents of shaker into a Tall Recipe Glass to fill.

ICED SUGARED VANILLA LATTE MACCHIATO

The depth of raw sugar brings forth the balanced, neutral notes of Brazilian Arabica.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Brazil Organic** capsule
- 1 ½ tbs. raw sugar, plus more for garnish
- 2 tbs. vanilla extract
- Frothed milk
- Ice

SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

DIRECTIONS

- In a cocktail shaker, add raw sugar and vanilla extract.
- Brew capsule directly into cocktail shaker.
- Stir to combine. Add ice and shake to chill.
- Strain into a Tall Recipe Glass.
- Use your machine to add froth.*
- Garnish with raw sugar (optional).

***NOTE:** Add cold froth if machine functionality allows.

ICED VANILLA PUMPKIN LATTE MACCHIATO

Pumpkin pairs perfectly with smooth vanilla in this playful and delicious take on seasonal flavors.



CAFFÈ VANILIO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Caffè Vanilio** capsules
— 3 tbs. pumpkin sauce, plus more for garnish
— 1 ½ oz. half-and-half
— Ice
— Whipped cream, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, add both brewed capsules and pumpkin sauce.
— Stir to combine. Add half-and-half and ice.
— Shake to chill. Strain into a Tall Recipe Glass filled with fresh ice.
— Top with whipped cream and drizzle with pumpkin sauce.

ICED CHOCOLATE MACCHIATO

Dark chocolate flavor adds depth to this creamy and cool concoction.



RECOMMENDED
FORTE

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Forte** capsule
— 1 tbs. chocolate syrup
— Frothed milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, brew capsule and add chocolate syrup.
— Stir to combine. Add ice and shake to chill.
— Strain into a Tall Recipe Glass and add ice.
— Use your machine to top drink with a small amount of froth.*

***NOTE:** Add cold froth if machine functionality allows.

ICED CARAMEL LATTE

Sweet with rich caramel, this traditional drink is a perfect start to the morning, or for an afternoon treat.



CAFFÈ CARAMELLO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1–2 **Caffè Caramello** capsules
— Caramel sauce
— 4 oz. cold milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— Carefully drizzle caramel sauce down the sides of a Tall Recipe Glass.
— Add cold milk to glass. Brew capsule(s) directly into glass.
— Add ice and stir to chill. Top with additional caramel sauce.

CREAMY CARAMEL

This rich drink is filled with luscious caramel flavor.



CAFFÈ CARAMELLO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 2 **Caffè Caramello** capsules, brewed and cooled
- 4 oz. chilled heavy cream
- 2 tbs. caramel sauce
- Ice cubes

SPECIAL EQUIPMENT

- Cocktail Shaker or Covered Jar
- Tumbler Glass

DIRECTIONS

- In a shaker or jar, add cream and caramel sauce.
- Stir to combine. Cover and shake about 10–15 seconds, to thicken.
- Add 2 brewed espresso shots to glass. Fill glass with ice cubes.
- Pour sweetened cream mixture into glass.

ICED GINGER FIZZ

Ginger is a traditional ingredient in some Congo beverages —
it's a bright and refreshing contrast to the depth of **Congo Organic**.



RECOMMENDED
CONGO ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Congo Organic** capsule, brewed and cooled
— 4–6 oz. ginger beer
— 1 ½ tsps. simple syrup or 1 tsp. sugar
— 2 wedges of orange
— Ice

SPECIAL EQUIPMENT

— Tumbler Glass or Copper Mug

DIRECTIONS

— Add syrup to glass*. Fill glass with ice.
— Add ginger beer to almost fill.
— Slowly add brewed coffee.
— Squeeze 1 orange wedge into glass.
— Garnish with other wedge.

***NOTE:** If using sugar, add sugar and ginger beer to glass and stir to dissolve. Then add ice, coffee and orange.

INTENSO AFFOGATO FLOAT

A mash-up of two classics — a float and an affogato — this drink is the best of both: fizzy soda, a scoop of ice cream and an espresso topper.



RECOMMENDED
INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Intenso** capsule
— 1–2 scoops of coffee ice cream
— 4–6 oz. cream soda, very cold

SPECIAL EQUIPMENT

— Ice Cream Scoop
— Tall Recipe Glass
— Straw

DIRECTIONS

— Place a few cubes of ice into glass.
— Scoop ice cream into glass.
— Add cream soda to almost fill glass.
— Top with cooled espresso.
— Sip through straw to enjoy.

CHILLED LUNGO CHAI

As refreshing as it is exotic, this simple drink is perfect for any time of day!



RECOMMENDED
INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Intenso** capsules
— 1 tbs. sugar
— 3 oz. prepared vanilla chai tea (liquid)
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— Brew capsules directly into a cocktail shaker.
— Add sugar and stir to dissolve.
— Add ice and shake to chill.
— Strain into a Tall Recipe Glass filled with fresh ice.
— Top with chai tea.

INTENSO BREAKFAST SMOOTHIE

This drink is the perfect way to start the day —
with the deliciously complex addition of **Ice Intenso**.



ICE INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1–2 **Ice Intenso** capsules, brewed
— 2 small ripe bananas, peeled and broken into chunks
— ½ cup vanilla yogurt
— ½ cup frozen peaches*
— 1 cup cold almond milk, or preferred milk
— ½ tsp. cinnamon, plus more for garnish
— 2 tsps. sugar

SPECIAL EQUIPMENT

— View Recipe Glass
— Blender

DIRECTIONS

— Combine all ingredients into a blender.
— Blend according to manufacturer's directions until smooth and creamy.
— Pour into glass. Garnish with sprinkle of cinnamon.

***NOTE:** If using thawed peaches, add 2–3 cubes of ice to blender along with other ingredients and proceed.

ICED MAPLE MACCHIATO

The complex sweetness of maple is a perfect complement to this coffee creation.



RECOMMENDED
DECAFFEINATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Decaffeinato** capsule
— 1 tbs. maple syrup
— Frothed milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, brew capsule and add maple syrup.
— Stir to combine. Add ice and shake to chill.
— Strain into a Tall Recipe Glass.
— Use your machine to top drink with a small amount of froth.*

***NOTE:** Add cold froth if machine functionality allows.

ICED SALTED CARAMEL LATTE

The salted element of this drink enhances the luscious sweetness of the caramel flavors.



CAFFÈ CARAMELLO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Caramello** capsule
— 2 tbs. caramel sauce
— 2 oz. half-and-half
— Pinch of sea salt
— Ice
— Whipped cream, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, brew capsule and add caramel sauce.
— Stir to combine. Add half-and-half, salt (to taste) and ice.
— Shake to chill. Strain into a Tall Recipe Glass filled with fresh ice.
— Top with whipped cream.

ICED BLACKBERRY LATTE

The deeply dark fruit flavor of blackberry is an unexpected pairing with coffee — but it just contrasts with our smooth, balanced espresso so well.



RECOMMENDED
LEGGERO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Leggero** capsule, brewed and cooled
— 1 oz. blackberry syrup
— 4–6 oz. cold milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine milk and blackberry syrup.
— Add ice to shaker and shake until frothy, about 15 seconds.
— Pour entire contents of shaker into a Tall Recipe Glass to fill.
— Add more ice, if needed.
— Slowly pour espresso onto top of drink.

ICED PEAR AND CARAMEL LATTE

Our **Caffè Caramello** is a perfect foil for the icy pear flavor here... each sip reminding you of spring picnics and poolside summers, no matter where you are.



CAFFÈ CARAMELLO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Caramello** capsule, brewed and cooled
— 1 oz. pear syrup
— 4–6 oz. cold milk
— Ice
— Raw sugar, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine milk and pear syrup.
— Add ice to shaker and shake until frothy, about 15 seconds.
— Pour entire contents of shaker into a Tall Recipe Glass to almost fill.
— Slowly pour espresso into glass. Top with sprinkle of raw sugar.
— Stir and enjoy.

ICED PERUVIAN HOT CHOCOLATE

This drink mimics the richness of a 'drinking chocolate' but is refreshingly chilled — with a bit of spice for interest and contrast.



RECOMMENDED
PERU ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1–2 **Peru Organic** capsules
— 2 tbs. sweet ground chocolate powder
— ½ tsp. cinnamon
— 4–6 oz. cold milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— Place chocolate powder and cinnamon in a Tall Recipe Glass.
— Brew capsule(s) directly into glass, stirring to dissolve chocolate powder.
— Add milk to fill glass ¾ full.
— Add enough ice to fill glass and gently stir to chill beverage.

FROZEN CARAMEL LATTE

The combination of ice cream and caramel never goes out of style... adding espresso creates another timeless classic!



CAFFÈ CARAMELLO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Caramello** capsule
— Caramel sauce, plus more for garnish
— 1–2 scoops of vanilla ice cream
— Cold milk
— Whipped cream, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Ice Cream Scoop

DIRECTIONS

— Carefully drizzle caramel sauce down the sides of a Tall Recipe Glass.
— Add cold milk to glass leaving room for ice cream. Brew capsule directly into glass.
— Add ice cream and stir until creamy and cold.
— Top with whipped cream and drizzle of caramel sauce.

SWEETENED ICE INTENSO

This is the simplest, sweetest way to enjoy **Ice Intenso** — with a touch of rich syrup you can make yourself.



ICE INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1–2 **Ice Intenso** capsules, brewed
— ½ cup raw (Demerara) sugar, or brown sugar
— ½ cup of water
— Ice

SPECIAL EQUIPMENT

— View Recipe Glass
— Small Saucepan

DIRECTIONS

— **To make syrup:**
  - In a small saucepan, add sugar and water and stir to combine.
  - Set over medium-high flame. Bring to a boil, and boil for 5 minutes.
  - Remove from heat and let cool completely. You will have enough syrup for several drinks.

— Brew capsule directly into glass.
— Add ½–1 oz. of syrup* (or to taste) to glass and stir to combine.
— Fill glass with ice and gently stir to chill.

***NOTE**: If not making syrup, substitute up to 1 oz. of your preferred pre-made syrup in this step.

PISTACHIO LATTE MILKSHAKE

Nutty and sweet pistachio ice cream creates a thick and delicious beverage — perfect for summer or all year round.



RECOMMENDED
RISTRETTO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Ristretto** capsules
— 3 scoops of pistachio ice cream
— Frothed milk
— Ice
— Pistachios, shelled and crushed, for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker
— Ice Cream Scoop

DIRECTIONS

— Add ice cream to a Tall Recipe Glass.
— In a cocktail shaker, brew capsules and add ice.
— Shake to chill coffee and strain over ice cream.
— Use your machine to top drink with froth.*
— Stir to soften ice cream.
— Garnish with crushed pistachios.

***NOTE:** Add cold froth if machine functionality allows.

SPICED ICED LATTE

Feel the warmth of cinnamon and ginger enjoyably contrast the cool refreshment of this summer staple, combined with the luxurious sweetness of honey.



RECOMMENDED
LEGGERO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Leggero** capsules
— 1 oz. honey
— 1/8 tsp. of ginger
— 1/8 tsp. of cinnamon, plus more for garnish

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, brew capsules and add honey, ginger and cinnamon.
— Add ice to cocktail shaker and shake to chill.
— Empty drink and ice into a Tall Recipe Glass.

AFFOCCINO

Take a festive break from the heat — or celebrate any time of year — with this frosty delight.



CAFFÈ CARAMELLO
OR **CAFFÈ VANILIO**

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Caramello** or **Caffè Vanilio** capsule

— 1 large scoop of chocolate or vanilla ice cream, or flavor of your choice

SPECIAL EQUIPMENT

— Porcelain Cappuccino Cup

— Ice Cream Scoop

DIRECTIONS

— Place one large scoop of ice cream into cup.

— Brew capsule directly into cup.

— Stir to soften ice cream.

PB&J SMOOTHIE

Using peanut butter powder gives this drink tons of peanut flavor and a thick texture. The familiar pairing with strawberry preserves is a perfect backdrop for the berry notes of **Colombia Organic**.



RECOMMENDED
COLOMBIA ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Colombia Organic** capsule, brewed and cooled
— 8 oz. oat milk, or preferred
— 1 medium banana
— 3 tbs. peanut butter powder
— 3 tbs. strawberry or raspberry preserves
— 1 cup ice

SPECIAL EQUIPMENT

— Blender
— Tall Latte Glass

DIRECTIONS

— Add food ingredients to blender (oat milk first, then banana, peanut butter powder, preserves).
— Add brewed capsule and ice.
— Cover and blend (on ice crush/smoothie setting) until combined (you may see flecks of preserves).
— Pour into tall glasses and enjoy immediately.

NOTE: This recipe makes 2 drinks.

ICED RICE MILK LATTE

Creamy yet refreshing, this drink echoes the rice flavors of several regional desserts.



RECOMMENDED
GUATEMALA

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Guatemala** capsule, brewed and cooled
— 1 oz. vanilla syrup
— 3 oz. rice milk or soy milk
— Pinch of cinnamon

SPECIAL EQUIPMENT

— Tall Latte Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, add brewed espresso, vanilla syrup, milk and pinch of cinnamon.
— Add ice, cover and shake until cold and frothy.
— Strain into glass filled with fresh ice.

SWEET HAZELNUT COFFEE FLOAT

The classic fizzy ice cream treat with updated flavors of vanilla and hazelnut.



CAFFÈ NOCCIOLA

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Caffè Nocciola** capsule, brewed and cooled
- 4 oz. cream soda
- ½ oz. vanilla syrup
- Vanilla ice cream
- Ice

SPECIAL EQUIPMENT

- Tall Recipe Glass
- Ice Cream Scoop

DIRECTIONS

- Fill glass halfway with ice.
- Add syrup and pour in soda.
- Carefully add espresso to “float” on top.
- Add scoop of ice cream.
- Sip or scoop to enjoy.

BRAZILIAN BUBBLE TEA

The deliciously trendy, boba tea milk drink gets a new twist with added **Brazil Organic** espresso. The depth of the coffee is a perfect addition to the intense brown sugar flavor and chewy tapioca pearls.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Brazil Organic** capsule, brewed and cooled
— ¼ cup prepared boba balls*
— 1 oz. brown sugar syrup**
— 5-6 oz. very cold milk

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— Add boba balls to bottom of glass.
— Add brown sugar syrup.
— Add milk to fill glass. Top with espresso.
— Insert large smoothie straw to enjoy.

*Purchase ready-to-eat boba balls or prepare according to package instructions.

**To make syrup: Heat ¼ cup dark brown sugar and ¼ water until dissolved. Allow to cool and use as directed.

CITRUS CAFÉ MULE

A unique twist on the popular classic, with orange flavors to play off of the notes in **Indonesia**.



RECOMMENDED
INDONESIA

SIMPLE — INTERMEDIATE — ADVANCED

INGREDIENTS

- 1 **Indonesia** capsule
- 6 oz. ginger beer
- 1 large wedge of fresh orange
- 1 oz. simple syrup
- Ice

SPECIAL EQUIPMENT

- Nespresso Recipe Glass

DIRECTIONS

- Add ginger beer to glass.
- Squeeze juice of orange wedge into glass.
- Add simple syrup. Fill glass with ice.
- Brew capsule directly into glass.

FORTE EXTRA COCOA AFFO-CINO

The simple but delicious affogato is given an upgrade to match the bold profile of **Forte Extra**.



RECOMMENDED
FORTE EXTRA

SIMPLE — INTERMEDIATE — ADVANCED

INGREDIENTS

— 1 **Forte Extra** capsule
— 2-3 scoops of ice cream, vanilla, chocolate or coffee flavors recommended
— 4 oz. milk
— Hot cocoa mix

SPECIAL EQUIPMENT

— Nespresso Affogato Bowl

DIRECTIONS

— Use machine to heat and froth milk.
— Scoop ice cream into bowl.
— Brew capsule and pour over ice cream.
— Spoon milk froth onto affogato.
— Sprinkle cocoa mix onto milk froth.

AMARETTO CHAI COOLER

Amaretti Decaffeinato meets fragrant chai, which is sweetened and then blended with almond milk and ice for a refreshing, layered delight.



AMARETTI DECAFFEINATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Amaretti Decaffeinato** capsule
— 3 oz. prepared chai tea latte beverage
— 1 oz. simple syrup or agave
— Almond milk
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— Add chai beverage to glass.
— Brew capsule directly into glass. Add sweetener.
— Fill glass with ice. Finish with dash of almond milk.

AMARETTI DECAFFEINATO AFFOGATO

Amaretti Decaffeinato coffee melts the butter pecan ice cream to deliver a symphony of textures with crumbled cookies, milk foam and almonds.



AMARETTI DECAFFEINATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Amaretti Decaffeinato** capsule, brewed
- 2-3 scoops of butter pecan or vanilla ice cream/gelato
- Amaretti cookies or shortbread cookies, crumbled
- Frothed/foamed milk
- Slivered almonds

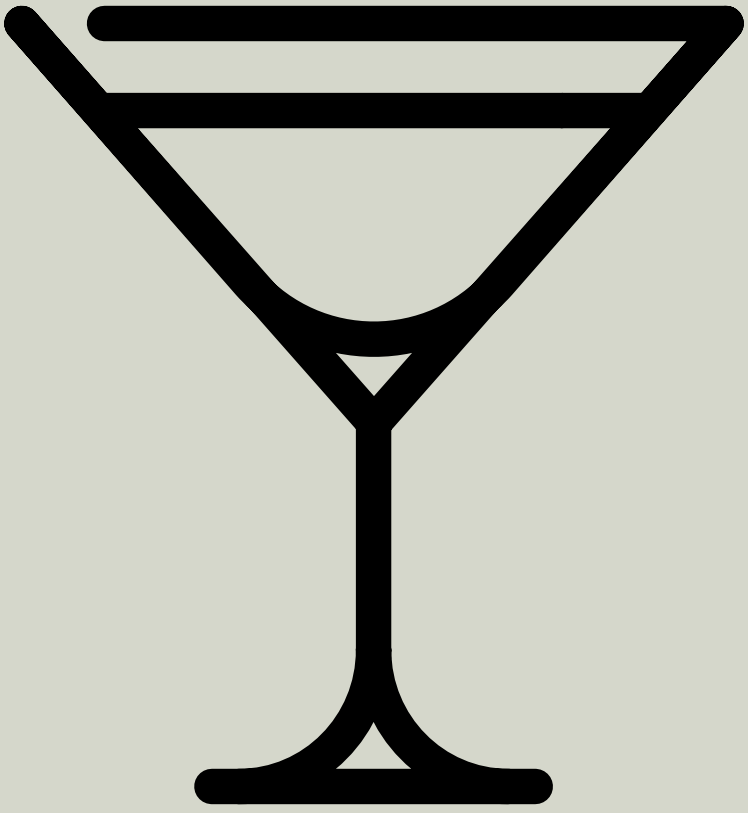
SPECIAL EQUIPMENT

- Affogato Bowl or Similar
- Milk Frother

DIRECTIONS

- Heat and froth milk until very foamy.
- Spoon cookie crumbs into bottom of bowl.
- Scoop ice cream onto crumbs.
- Pour espresso onto ice cream.
- Spoon a mound of milk foam onto affogato.
- Top with slivered almonds.

COCKTAILS



INTENSO WHITE RUSSIAN

This classic cocktail gets a caffeinated spin. The chocolatey notes of the Kahlúa play well off the roasty notes of **Ice Intenso**.



ICE INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Ice Intenso** capsule
- 2 oz. vodka, plain or espresso-flavored
- 1 oz. Kahlúa, or similar
- 2–3 oz. heavy cream, or half-and-half
- Ice

SPECIAL EQUIPMENT

- Tumbler Glass
- Cocktail Shaker

DIRECTIONS

- Brew capsule directly into shaker. Add vodka and Kahlúa. Add ice, cover and shake to chill.
- Fill glass with 3–4 cubes of ice. Strain coffee mixture over ice.
- Slowly pour cream or half-and-half into glass. Stir and enjoy.

MAPLE AMARETTO CAPPUCCINO

The warm flavors of maple and sweet almond liqueur pair well with the strength of **Bianco Intenso**.



BIANCO INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Bianco Intenso** capsule
— 2 tsps. maple syrup
— 1 oz. amaretto liqueur, or similar
— 4 oz. milk
— Sliced almonds, for garnish (optional)

SPECIAL EQUIPMENT

— **Nespresso** Cappuccino Cup
— Frothing Device

DIRECTIONS

— Add maple syrup and amaretto to **Nespresso** Cappuccino Cup.
— Using your device, froth milk until hot and foamy. Add to glass to almost fill.
— Brew capsule directly into glass. Top with additional foam if necessary.
— Place a few sliced almonds onto surface of drink.

IRISH LATTE

Fall under the charm of this combination of Irish Cream and perfectly balanced **Nespresso**.



RECOMMENDED
FORTE

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Forte** capsules
— 2 oz. Baileys Irish Cream Liqueur, or similar
— Whipped cream, for garnish
— Chocolate shavings, for garnish

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— Brew capsules directly into a **Nespresso** Mug.
— Add Baileys Irish Cream Liqueur, or similar.
— Top surface with whipped cream, and sprinkle with chocolate shavings.

NESPRESSO CAFFÈ CORRETTO

A ‘corretto’ indicates adding a bit of spirits to a drink to ‘correct’ the flavor. Here, sweet and spicy sambuca contrasts the intensity and pleasant bitterness of **Ristretto Intenso**.



RECOMMENDED
RISTRETTO INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Ristretto Intenso** capsule
— 1 ½ oz. sambuca
— 2 oz. of milk (the more fat the better)
— Ice

SPECIAL EQUIPMENT

— Rocks Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine all ingredients.
— Add ice and shake until well chilled.
— Strain into rocks glass over ice.

BAILEYS AND VANILLA MARTINI

A popular, creamy liqueur is the perfect base for the caramelized aromas of vanilla in our **Caffè Vanilio**.



CAFFÈ VANILIO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Vanilio** capsule
— 2 oz. Baileys Irish Cream Liqueur, or similar
— Whipped cream, for garnish
— Chocolate shavings, for garnish

SPECIAL EQUIPMENT

— Martini Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine brewed capsule and Baileys.
— Add ice. Shake to chill.
— Strain into a martini glass.
— Garnish with whipped cream and chocolate shavings.

CONGO SUNSET SPRITZ

The flavor of this tonic is as alluring as the setting Congo sun — deeply red and deliciously dense.



RECOMMENDED
CONGO ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Congo Organic** capsule, brewed and cooled
— 1 ½ oz. raspberry vodka
— 1 oz. Campari liqueur
— 6 oz. sparkling water, such as Perrier
— Ice

SPECIAL EQUIPMENT

— Tumbler Glass
— Small Espresso Glass or Pitcher

DIRECTIONS

— Brew capsule and allow to cool.
— Fill glass halfway with ice.
— Add vodka to glass.
— Slowly add Campari to glass.
— Top with brewed coffee.

PB&C MARTINI

Peanut butter and chocolate? Coffee? The rich, toasted notes of **Intenso** are a perfect match for the flavors here. Nut milk provides both richness and a lighter sip.



RECOMMENDED
INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Intenso** capsule, brewed and cooled
— 1 ½ oz. peanut butter whiskey
— 1 oz. Kahlúa
— 2 oz. macadamia nut milk or other milk
— Ice
— Chocolate shavings, optional

SPECIAL EQUIPMENT

— Martini Glass
— Cocktail Shaker

DIRECTIONS

— In cocktail shaker, combine whiskey, Kahlúa, milk and espresso.
— Add ice to fill. Cover and shake to chill.
— Strain into martini glass.
— Top with chocolate shavings.

INTENSO SANGRIA

Ice Intenso adds a delicious layer of depth to rich and fruity red sangria.



ICE INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Ice Intenso** capsule, brewed and cooled
- 4 oz. red wine, Merlot recommended
- 2 oz. brandy
- 1 oz. Cointreau, or triple sec
- 3 oz. pomegranate juice
- Orange, for garnish
- Ice

SPECIAL EQUIPMENT

- Wine Glass or View Recipe Glass
- Small Pitcher
- Knife
- Cutting Board

DIRECTIONS

- In a pitcher, combine espresso, red wine, brandy, Cointreau and pomegranate juice. Stir well.*
- Fill glass with ice.
- Cut orange in half and slice two thin wheels from the center. Cut the wheels into half-moons and drop two into glass.
- Pour sangria into glass.

***NOTE:** If making ahead of time, cover and refrigerate mixture for several hours or overnight. Stir before serving.

INTENSO MACCHIATO MARTINI

Peanut butter and chocolate are a beloved combination, especially mixed in a cocktail with a touch of espresso. The frothy topper raises the bar on the standard pour.



ICE INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Ice Intenso** capsule
- 1 oz. plain vodka
- 1 ½ oz. peanut butter whiskey
- 2 oz. Kahlúa
- Ice
- 4 oz. cold milk
- Chocolate bar

SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker
- Frothing Device/Frothing Pitcher
- Zester/Peeler

DIRECTIONS

- Use your Frothing Device to froth milk for cappuccinos. Use a cold froth option if available. Set aside in small pitcher.
- In a cocktail shaker, combine vodka, whiskey and Kahlúa.
- Fill cocktail shaker with ice, cover and shake lightly to chill.
- Strain into martini glass. Carefully spoon milk foam over the surface of the martini.
- Use zester to shave chocolate onto surface.

WHITE COCONUT MARTINI

Cool and indulgent, this drink is a perfect way to showcase the softer profile of **Bianco Delicato**.



BIANCO DELICATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Bianco Delicato** capsule
— 3 oz. half-and-half
— 3 oz. coconut rum, such as Malibu
— Shredded coconut, for garnish

SPECIAL EQUIPMENT

— Martini Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine half-and-half and coconut rum.
— Use your machine to brew capsule directly into shaker.
— Fill shaker with ice and shake until well chilled and frothy.
— Strain into a martini glass. Garnish with coconut.

BOURBON CARAMEL LATTE

This sweet and smooth creation will warm you up...
during a cold winter's night, or anytime throughout the year.



RECOMMENDED
RISTRETTO INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Ristretto Intenso** capsules
— 2 oz. bourbon caramel syrup or bourbon (of your choice)
— 2 tbs. caramel sauce, plus more for garnish
— Frothed milk
— Whipped cream, for garnish

SPECIAL EQUIPMENT

— **Nespresso** Mug

DIRECTIONS

— In a **Nespresso** Mug, add caramel sauce and bourbon.
— Brew 1 capsule directly into mug.
— Stir to combine.
— Use your machine to add froth and additional capsule.
— Top with whipped cream and drizzle with caramel sauce.

KAHLÚA CARAMEL MARTINI

This martini blends the tasty combination of caramel and chocolate with the enhancement of **Caffè Caramello** for a truly indulgent experience.



CAFFÈ CARAMELLO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Caffè Caramello** capsule
- 1 ½ oz. Kahlúa, or other coffee-flavored liqueur
- 1 oz. vodka
- 1 oz. cream
- Caramel sauce, for garnish
- Whipped cream, for garnish (optional)

SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

DIRECTIONS

- Drizzle caramel sauce down the sides of a martini glass.
- In a cocktail shaker, add brewed capsule, Kahlúa, vodka and cream.
- Add ice and shake until well chilled.
- Strain into martini glass. Drizzle surface with caramel sauce.
- Garnish with a dollop of whipped cream (optional).

THE **NESPRESSO** MARTINI

A shot of richly bold Nespresso **Ristretto** coffee shaken and chilled with vanilla vodka and Kahlúa, then dusted with gold glitter!



RECOMMENDED
RISTRETTO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 Ristretto capsule, brewed and chilled
- 2 oz. vanilla vodka
- 1.5 oz. coffee liqueur, such as Kahlúa
- Edible Gold Glitter Spray, optional
- Ice

SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

DIRECTIONS

- In a cocktail shaker, combine espresso, vodka and Kahlúa.
- Fill cocktail shaker with ice, cover and shake until very cold.
- Strain into a martini glass.
- Spray surface with 3-5 pumps of glitter.

SUNRISE MIMOSA

A coffee cocktail with agave and apricot nectar, topped with champagne.



RECOMMENDED
FINEZZO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 2 **Finezzo** capsules
— 3 oz. apricot nectar
— 2 oz. light agave nectar
— Champagne
— Blackberry twists, for garnish

SPECIAL EQUIPMENT

— Champagne Flute
— Pitcher

DIRECTIONS

— Brew both capsules into cup and set aside.
— In a pitcher, combine apricot nectar, light agave syrup and brewed coffee.
— Place in refrigerator to chill for 2 hours.
— To serve, pour 5 oz. of base mixture into champagne flute and top off with desired amount of champagne.
— Garnish with blackberry (optional).

NOTE: This recipe makes 4 drinks.

APEROL SPRITZ CAFÉ

Bracingly effervescent, the Aperol Spritz defines a posh get-together. Keeping it classy, we added a splash of chilled coffee here, for a little depth in a sparkly sea of bubbles.



RECOMMENDED
DECAFFEINATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Decaffeinato** capsule, brewed and cooled
— 3 oz. Aperol, or similar
— Prosecco
— Club soda, optional
— Orange wheel slice, for garnish
— Ice

SPECIAL EQUIPMENT

— Large Wine Glass
— Large Spoon

DIRECTIONS

— Add Aperol to glass. Fill glass with ice.
— Carefully pour prosecco into glass to almost fill.
— Slowly pour espresso over back of spoon to "float" a layer on top of the drink.
— Drop wheel of orange onto the surface of the drink.
— Add a dash of club soda to lighten the taste, if desired.

FRENCH TOAST AND COFFEE MARTINI

The flavors of toasty vanilla and cinnamon are such an ideal pairing with coffee, you'll understand why we made breakfast into a martini.



CAFFÈ CARAMELLO
OR **CAFFÈ VANILIO**

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Caramello** or **Caffè Vanilio** capsule, brewed and cooled
— 3 oz. RumChata liqueur
— 1 oz. cinnamon whiskey
— Ice
— Cinnamon sugar, for garnish

SPECIAL EQUIPMENT

— Martini Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine rum, whiskey and espresso.
— Add ice to shaker and shake until frothy, about 15 seconds.
— Strain into chilled martini glass.
— Garnish with a sprinkle of cinnamon sugar.

BOOZY BERRY

This spirit-forward concoction capitalizes on the unique ‘red fruit’ profile of **Colombia Organic**.



RECOMMENDED
COLOMBIA ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Colombia Organic** capsule, brewed and cooled
- 1 ½ oz. vodka
- 1 oz. Chambord
- 1 oz. Campari
- Ice cubes
- Raspberry, for garnish
- Blackberry, for garnish

SPECIAL EQUIPMENT

- Wide-mouth Jar/Pitcher or Shaker with strainer
- Spoon or Bar Spoon
- Martini or Coupe Glass

DIRECTIONS

- In jar/pitcher/shaker, combine vodka, Chambord, Campari and cooled espresso.
- Add about 4–5 ice cubes and stir to chill well.
- Place raspberry into glass.
- Strain mixture in pitcher into glass.
- Place blackberry on glass rim.

THE LLAMA

A take on the classic Pisco Sour, this drink is surprisingly unique... and may become a new favorite!



RECOMMENDED
PERU ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Peru Organic** capsule, brewed as Espresso (1.35 oz.) and cooled
- 2 oz. pisco
- 1 egg white
- 1 oz. fresh lime juice
- 1 oz. simple syrup
- Lime wedge, for garnish

SPECIAL EQUIPMENT

- Coupe or Martini Glass
- Cocktail Shaker

DIRECTIONS

- In a cocktail shaker, combine all ingredients.
- With lid secure, shake very well for 30 seconds.
- Strain into chilled glass, making sure to include foam.
- Garnish with lime wedge.

SPICED COFFEE

Imbibe in this potent tonic, where coffee tops a long list of warm flavors like brandy, orange and cinnamon.



RECOMMENDED
RISTRETTO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Ristretto** capsule
— 1 ½ oz. brandy
— 1 ½ oz. Cointreau or orange-flavored liqueur
— 1 tsp. sugar
— Lemon zest
— Twisted orange peel
— Ice

SPECIAL EQUIPMENT

— Rocks Glass

DIRECTIONS

— In a rocks glass, combine brandy, orange liqueur, lemon zest and sugar, stir.
— Brew capsule directly into glass.
— Add ice.
— Garnish with twisted orange peel.

NESPRESSO OLD FASHIONED

Old-time cocktails are experiencing a wild resurgence, often with new and interesting additions to the normal ingredients list. Here, bitter and complex coffee expertly marries with the rich flavors of bourbon and bitters.



RECOMMENDED
RISTRETTO INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Ristretto Intenso** capsule
— 1 ½ oz. rye (or bourbon)
— 2 dashes of bitters
— 1 sugar cube or ½ tsp. of loose sugar
— Ice
— Orange peel, for garnish

SPECIAL EQUIPMENT

— Coupe Glass
— Cocktail Shaker

DIRECTIONS

— In a cocktail shaker, combine rye (or bourbon) and brewed capsule.
— Add ice and shake until well chilled, set aside.
— In a coupe glass, add sugar and bitters, mix until blended.
— Strain contents in cocktail shaker into glass, garnish with orange peel.

NEGRONI CAFÉ

The Negroni is a new classic — a must on any well-curated cocktail menu. Remarkably, the addition of espresso only improves upon the signature sweet and savory profile.



RECOMMENDED
INTENSO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Intenso** capsule, brewed and cooled
— 2 oz. dry gin
— 2 oz. Campari, or similar
— 1 oz. dry vermouth
— Ice, large cubes, preferably
— Orange peel, for garnish

SPECIAL EQUIPMENT

— Mixing Glass and Spoon
— Cocktail Strainer
— Tumbler Glass, to serve

DIRECTIONS

— In a large mixing glass, combine gin, Campari, vermouth and espresso.
— Add ice and stir several times to chill all ingredients.
— Strain into tumbler glass and add fresh ice cubes.
— Garnish with twisted orange peel.

NESPRESSO MOJITO

A carefully crafted blend of fresh mint and **Nespresso** creates a balanced, refreshing cocktail experience.



RECOMMENDED
LEGGERO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Leggero** capsule
— 2 tbs. sugar
— 2 oz. good-quality light rum
— 7 mint leaves
— ¼ lime
— 4 oz. sparkling water
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass
— Muddler
— Cocktail Shaker

DIRECTIONS

— In a Tall Recipe Glass add sugar, mint leaves and squeezed lime juice.
— Muddle all ingredients and add ice then set aside.
— Brew capsule directly into a cocktail shaker.
— Add ice and rum, shake to chill.
— Strain into glass.
— Add sparkling water to glass.

VANILLA GINGERBREAD MARTINI

This martini is scented with warming vanilla and spices.



CAFFÈ VANILIO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Vanilio** capsule, brewed and cooled
— 1 oz. vanilla vodka
— 1 ½ oz. gingerbread liqueur
— 4 oz. half-and-half
— ¼ tsp. vanilla extract
— ¼ tsp. cinnamon
— Pinch grated nutmeg
— Pinch grated cloves
— 1 whole clove, for garnish
— Raw sugar, for garnish
— Ice

SPECIAL EQUIPMENT

— Cocktail Shaker
— Martini Glass
— Tall Latte Glass

DIRECTIONS

— In a cocktail shaker, combine all ingredients except whole clove and raw sugar.
— Add ice, cover and shake until well-chilled and frothy.
— Strain into martini glass.
— Garnish with 1 whole clove and sprinkle of raw sugar.

BANANA BREAD MARTINI

This martini unexpectedly brings the flavors of the classic baked treat to an indulgent cocktail.



RECOMMENDED
GUATEMALA

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Guatemala** capsule, brewed and cooled
— 1 ½ oz. banana liqueur, such as 99 Bananas
— 1 ½ oz. RumChata
— 3 oz. half-and-half
— Ice
— Banana slice, optional, for garnish*
— 1 tsp. sugar, optional for garnish

SPECIAL EQUIPMENT

— Cocktail Shaker
— Nespresso Martini Glass
— Brûlée Torch, optional

DIRECTIONS

— In a cocktail shaker, add liqueur, RumChata, half-and-half and brewed espresso.
— Add ice, cover and shake until very cold and frothed. Strain to martini glass.

*** For bruleéd banana garnish:**

— Lay banana slice onto heatproof surface.
— Sprinkle banana evenly with 1 tsp. sugar.
— Brûlée sugar with kitchen torch, according to manufacturer's instructions.
— Allow sugar to cool and harden before transferring slice to glass rim as garnish.

CREAMY AMARETTO MARTINI

The flavor of Amaretto comes alive in this martini...
the perfect background for the nutty, toasty **Caffè Nocciola.**



CAFFÈ NOCCIOLA

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Caffè Nocciola** capsule, brewed and cooled
— 2 oz. amaretto, such as Amaretto Disaronno
— 4 ½ oz. heavy cream
— ½ tsp. sugar
— Ice
— Raw Sugar, for garnish, optional

SPECIAL EQUIPMENT

— Cocktail Shaker
— Martini Glass

DIRECTIONS

— In cocktail shaker, combine espresso, amaretto, cream and sugar.
— Add ice, cover and shake until very cold.
— Strain into martini glass and garnish with raw sugar.

BRAZILIAN SUNRISE

Beautiful, bright and boozy, this is a take on a traditional cocktail, featuring Brazilian rum and the surprising addition of brewed espresso, adding another layer of flavor to this already complex cocktail.



RECOMMENDED
BRAZIL ORGANIC

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

— 1 **Brazil Organic** capsule, brewed and cooled
— 1 ½ oz. Cachaça rum
— 2 oz. orange soda
— 1 oz. grenadine
— Ice

SPECIAL EQUIPMENT

— Tall Recipe Glass

DIRECTIONS

— Add ice to glass. Add rum.
— Add orange soda.
— Slowly add grenadine to create layer.
— Slowly add espresso to create layer.

INDONESIA ‘MILK’ PUNCH

Popular in Indonesia, ‘Milk Punch’ features the flavors of rum and vanilla, only enhanced with the addition of espresso.



RECOMMENDED
INDONESIA

SIMPLE — INTERMEDIATE — ADVANCED

INGREDIENTS

- 1 **Indonesia** capsule
- 1 oz. brandy
- 1 oz. rum
- 1 ½ oz. simple syrup
- ¼ tsp. vanilla extract
- 4 oz. half-and-half
- Crushed ice

SPECIAL EQUIPMENT

- Nespresso Recipe Glass

DIRECTIONS

- In recipe glass, combine brandy and rum.
- Add simple syrup, vanilla extract and
- half-and-half.
- Add crushed ice to almost fill glass.
- Brew capsule directly into drink.

CAFFEINATED DOUBLE CARAMEL-TINI

Forte Extra lends rich coffee flavor to this indulgent martini — a perfect drink for any occasion.



RECOMMENDED
FORTE EXTRA

SIMPLE — INTERMEDIATE — ADVANCED

INGREDIENTS

- 1 **Forte Extra** capsule
- 1 ½ oz. caramel vodka, such as Smirnoff Kissed Caramel Vodka
- 1-2 tbs. caramel sauce
- 3 oz. half-and-half
- Raw sugar, for garnish, optional

SPECIAL EQUIPMENT

- Cocktail Shaker
- Nespresso Recipe Glass

DIRECTIONS

- Add vodka, caramel sauce and half-and-half into shaker.
- Brew shot directly into shaker and stir to combine.
- Add ice, cover and shake until well chilled.
- Strain into martini glass.
- Garnish with raw sugar, if desired.

CREAMY AMARETTI DECAF MARTINI

Amaretto liqueur blended with heavy cream, then shaken and stirred for an undeniably sophisticated sip.



AMARETTI DECAFFEINATO

SIMPLE — INTERMEDIATE — ADVANCED



INGREDIENTS

- 1 **Amaretti Decaffeinato** capsule, brewed and cooled
- 2 oz. amaretto liqueur
- Dash almond orgeat syrup, preferred, but optional
- 3 oz. heavy cream
- ½ tsp. sugar or dash of simple syrup
- Ice
- Raw sugar, for garnish

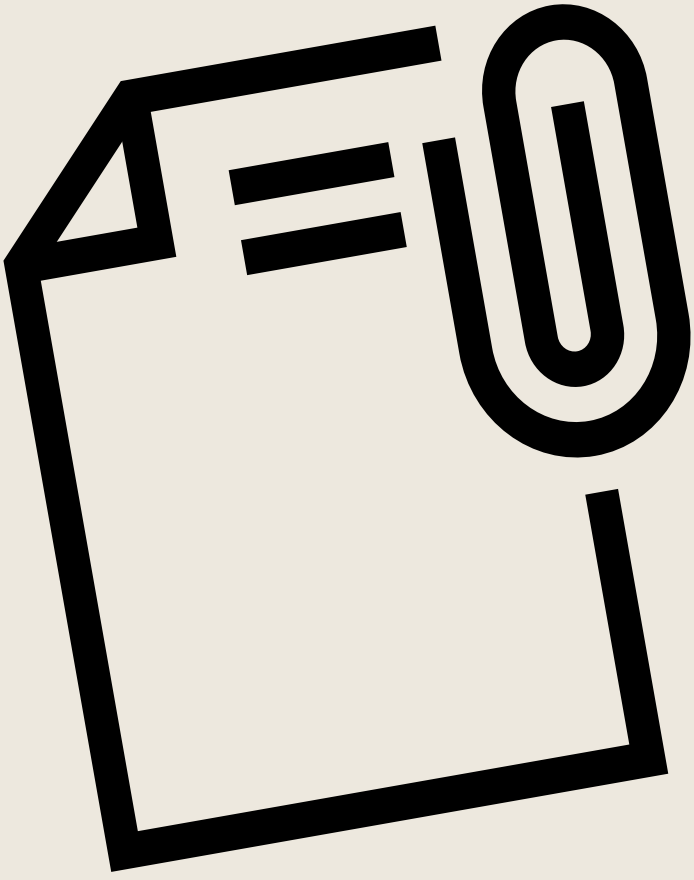
SPECIAL EQUIPMENT

- Cocktail Shaker
- Martini Glass

DIRECTIONS

- In cocktail shaker, combine espresso, amaretto, cream, orgeat syrup and sweetener.
- Add ice, cover and shake until very cold.
- Strain into martini glass and garnish with sprinkle of raw sugar.

APPENDIX



COFFEE PORTFOLIO



RISTRETTO .85 fl oz

ESPRESSO 1.35 fl oz

LUNGO 3.75 fl oz

AMERICANO 6.5 fl oz

LARGE AMERICANO 9 fl oz

Enjoy with ice

Enjoy with milk

www.nespresso.com/pro/us/en

INDEX

RISTRETTO INTENSO
DARK CHOCOLATE PISTACHIO LATTE 21
CRÈME BRÛLÉE LATTE MACCHIATO 26
NESPRESSO CAFFÈ CORRETTO 75
BOURBON CARAMEL LATTE 82
NESPRESSO OLD FASHIONED 91

RISTRETTO
WARM BROWN SUGAR LATTE MACCHIATO 11
DARK CHOCOLATE PEPPERMINT LATTE . . 23
CAMPFIRE LATTE 25
FIG AND HONEY LATTE MACCHIATO 27
PISTACHIO LATTE MILKSHAKE 60
THE **NESPRESSO** MARTINI 84
SPICED COFFEE 90

INTENSO
ALMOND SCENTED INTENSO MOCHA . . . 15
MAPLE CINNAMON LATTE 18
INTENSO AFFOGATO FLOAT 50
CHILLED LUNGO CHAI 51
PB&C MARTINI 78
NEGRONI CAFÉ 92

FORTE
PUMPKIN TRUFFLE LATTE 22
CREAMY ICED COCONUT LATTE MACCHIATO 40
ICY ALMOND LATTE 43
ICED CHOCOLATE MACCHIATO 46
IRISH LATTE 74

FORTE EXTRA
FORTE COCOA MACCHIATO 33
FORTE EXTRA COCOA AFFO-CINO 68
CAFFEINATED DOUBLE CARAMEL-TINI 99

LEGGERO
WARM SUMMER LATTE MACCHIATO 28
ICED HONEY PEACH COOLER 41
ICED MOCHA MINT LATTE 42
ICED BLACKBERRY LATTE 55
SPICED ICED LATTE 61
NESPRESSO MOJITO 93

FINEZZO
SUNRISE MIMOSA 85

DECAFFEINATO
ICED MAPLE MACCHIATO 53
APEROL SPRITZ CAFÉ 86

AMARETTI DECAFFEINATO
BISCOTTI JAR LATTE 34
AMARETTO CHAI COOLER 69
AMARETTI DECAFFEINATO AFFOGATO 70
CREAMY AMARETTI DECAF MARTINI 100

CAFFÈ CARAMELLO
CARAMEL TOFFEE LATTE 17
ICED CARAMEL LATTE 47
CREAMY CARAMEL 48
ICED SALTED CARAMEL LATTE 54
ICED PEAR AND CARAMEL LATTE 56
FROZEN CARAMEL LATTE 58
AFFOCCINO 62
KAHLÚA CARAMEL MARTINI 83
FRENCH TOAST AND COFFEE MARTINI 87

CAFFÈ VANILIO
WHITE CHOCOLATE VANILLA LATTE 8
VERY VANILLA LATTE 12
ICED VANILLA PUMPKIN LATTE MACCHIATO 45
AFFOCCINO 62
BAILEYS AND VANILLA MARTINI 76
FRENCH TOAST AND COFFEE MARTINI 87
VANILLA GINGERBREAD MARTINI 94

CAFFÈ NOCCIOLA
HAZELNUT DRINKING CHOCOLATE 30
SWEET HAZELNUT COFFEE FLOAT 65
CREAMY AMARETTO MARTINI 96

BIANCO INTENSO
SPICED COOKIE BUTTER LATTE 6
MAPLE AMARETTO CAPPUCCINO 73

BIANCO DELICATO
MILK AND HONEY CAPPUCCINO 7
ICED CARAMEL OAT LATTE 38
ICY CHOCOLATE COVERED ALMOND LATTE 39
WHITE COCONUT MARTINI 81

ICE INTENSO
SHAKEN VIETNAMESE COFFEE 36
WATERMELON INTENSO SPRITZER 37
INTENSO BREAKFAST SMOOTHIE 52
SWEETENED ICE INTENSO 59
INTENSO WHITE RUSSIAN 72
INTENSO SANGRIA 79
INTENSO MACCHIATO MARTINI 80

INDONESIA
SPICED COCONUT MILK LATTE 32
CITRUS CAFÉ MULE 67
INDONESIA ‘MILK’ PUNCH 98

GUATEMALA
AVENA LATTE 29
ICED RICE MILK LATTE 64
BANANA BREAD MARTINI 95

CONGO ORGANIC
CREAMY COCONUT OAT LATTE 14
ICED GINGER FIZZ 49
CONGO SUNSET SPRITZ 77

COLOMBIA ORGANIC
VANILLA MATCHA CAPPUCCINO 13
PB&J SMOOTHIE 63
BOOZY BERRY 88

PERU ORGANIC
ALFAJORES CAPPUCCINO 16
ICED PERUVIAN HOT CHOCOLATE 57
THE LLAMA 89

BRAZIL ORGANIC
HAZELNUT LATTE 9
CARAMEL HONEY LATTE 10
COCONUT CINNAMON LATTE 19
TIRAMISU LATTE 20
TURMERIC LATTE 24
STRAWBERRIES & CREAM LATTE 31
ICED SUGARED VANILLA LATTE MACCHIATO 44
BRAZILIAN BUBBLE TEA 66
BRAZILIAN SUNRISE 97