



NEW *Fortissio Lungo*

Gingerbread Breeze

DIFFICULTY: EASY
PREPARATION TIME: 5 MIN.



Ingredients

- 1 capsule of *Fortissio Lungo* Grand Cru
- 3 scoops of vanilla ice-cream
- gingerbread syrup
- 100ml milk
- crushed ice
- gingerbread (decoration)

Material

- *Aeroccino*
- 1 tall Recipe Glass (350 ml / 12 oz)
- 1 mixer / blender

Preparation

- Poor the gingerbread syrup (2 coffee spoons) and the milk into the *Aeroccino* and create milk froth.
- Put the vanilla ice-cream in the mixer.
- Add the *Fortissio Lungo* and the gingerbread syrup (1 coffee spoon).
- Mix it all.
- Take a recipe glass and fill it with crushed ice and pour the mixture on it.
- Poor the milk froth on top.
- Serve with a scoop in a separate glass and add a piece of gingerbread.