

## ICED CARAMEL COFFEE

🕒 10 min. ☕ Medium

### MATERIALS

Tall Recipe Glass (350 ml)  
Shaker  
*Aeroccino* Milk Frother Or Your  
*Nespresso* Machine's Steam  
Nozzle  
Ritual Recipe Spoon  
Ritual Recipe  
*Aeroccino* +  
*Aeroccino* 3 Black  
*Aeroccino* 3 Red  
*Aeroccino* 3 White

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsules Of *Ristretto* Grand Cru  
Scoops Of Caramel Ice Cream  
ml Of Salted Caramel Syrup  
100ml Of Vanilla Flavoured Milk  
Crushed Ice

### INSPIRATIONS



### LET'S MAKE IT!

Prepare 2 *Ristretto* Grand Crus and add them into a shaker

- Add two scoops of ice cream into the shaker and shake it to create a smooth consistency
- Pour it into a tall recipe glass and add 3 tablespoons of crushed ice
- Prepare the milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother and pour it slowly in the glass
- To decorate the top of your glass, sprinkle some brown sugar on the froth and add a slice of caramel on the side of the glass