

ICED CARAMEL CAFÉ

🕒 10 min. 🍵 Medium

MATERIALS

Tall Recipe Glass (350 ml/12 Oz)
Shaker
Aeroccino Milk Frother Or Your
Nespresso Machine's Steam
Nozzle
Ritual Recipe
Ritual Recipe Spoon

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of *Ristretto* Coffee
Scoops Of Caramel Ice Cream
« Caramel Salé » Syrup
10 Cl / 3.5 Oz Of Vanilla Flavored
Milk
Crushed Ice
Brown Sugar

INSPIRATIONS



HOW TO MAKE !

- Prepare 2 *Ristretto* coffee (2 x 25 ml / 085 oz) and pour 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 table spoons of crushed ice
- Prepare the milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother with the vanilla flavored milk 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