# **NESPRESSO** RECIPES

## **PASSION CAFÉ** LIÉGEOIS

() 12 min.

#### **MATERIALS**

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

## **RECOMMENDED NESPRESSO COFFEES**





### **INGREDIENTS**

Capsule Of Either Master Origin Colombia (40 Ml, 1\_5oz) Or Ristretto Decaffeinato Grand Cru (40 Ml, 1\_5oz)

Scoops Of Coffee Ice Cream (70 Gr\_)

100 MI (3.4 Oz) Of Cold Milk

Tablespoon Of Passion Fruit Syrup

Decoration: 1, 2 Passion Fruit Or Sprig Of Lemon Verbena (Herb Luisa)

## **INSPIRATIONS**







## LET'S MAKE IT!

Add 1 teaspoon of passion fruit syrup to the milk

- Place the scoops of ice cream into a tall glass
- Prepare a cappuccino with passion fruit flavouredmilk and the variety of coffee selected directly on the ice cream
- Top with the rest of the passion fruit syrup, garnish with a sprig of lemon verbena or with passion fruit seeds
- Taste without mixing the layers