

VANILIO CAFÉ LIÉGEOIS

🕒 4 min.

🏠 Easy

MATERIALS

Capuccino Cup 170 ml
Large Glass
Aeroccino Or Steam Nozzle

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru Vanilio
Scoop Of Vanilla Ice Cream
Tablespoons Of Hot Milk Froth
Teaspoons Of Caramel Syrup
Teaspoon Of Chocolate Chips

INSPIRATIONS



LET'S MAKE IT!

- Prepare the milk froth using the steam nozzle of your machine or the Aeroccino milk frother. Add the caramel syrup and set aside. Prepare two espresso coffees in a large glass and pour them into a large cold cup. Add the scoop of ice cream immediately and cover with the milk froth. Decorate with chocolate chips.