

TOKYO CITRUS CHILLER

🕒 3 min.

👉 Easy

MATERIAL


Recipe Glass
Barista Connected Milk Recipe
Maker

RECOMMENDED NESPRESSO COFFEES




INGREDIENT(S)

Ice Cubes
150 ml 

World Explorations Tokyo
Vivalto Lungo 
110 ml

Cucumber slice
1 piece 

Yuzu peel
2 pieces 

Nespresso white sugar
1 piece 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Place two 30 g ice cubes and two Yuzu peels into the Nespresso Barista device.

STEP 02

Extract 110 ml of World Explorations Tokyo Lungo into your Barista device over the ice and peels.

STEP 03

Add Nespresso white sugar stick (optional).

STEP 04

Close the lid, select the "Iced Nitro" recipe and press the start button.

STEP 05

Place three 30 g ice cubes and a large fresh cucumber slice into a recipe glass, then pour the cold coffee over it.

STEP 06

Place a Yuzu peel or fresh cucumber to garnish.