

AZURE COCONUT ESCAPE

🕒 5 min.

👉 Easy




MATERIALS


Nespresso Barista Device
Large Barista Recipe Glass


RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Barista Creations Tropical
Coconut Flavour Over Ice 
1 capsule

Ice Cubes 
6 pieces

Almond Syrup 
15 ml

1.5% fat cold milk 
170 ml

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Into a large BARISTA recipe glass, place 6 ice cubes (30 g each), add 15 ml of almond syrup and then pour in 70 ml of 1.5% cold milk.

STEP 04

Into the glass, extract 80 ml of Tropical Coconut Flavour Over Ice using the Coffee Creations mode on your Vertuo Next or Vertuo Pop (double-click on the coffee button, the colour will change to turquoise, and the extraction will start).

STEP 02

Then, into your Nespresso Barista device, pour 100 ml of 1.5% cold milk. Close the lid, select the Espresso on Ice Macchiato recipe and press the start button.

STEP 05

Garnish with one edible fresh pansy flower or dried cornflower petals.

STEP 03

Once ready, pour the blue foam into the BARISTA recipe glass, over the ice and milk.