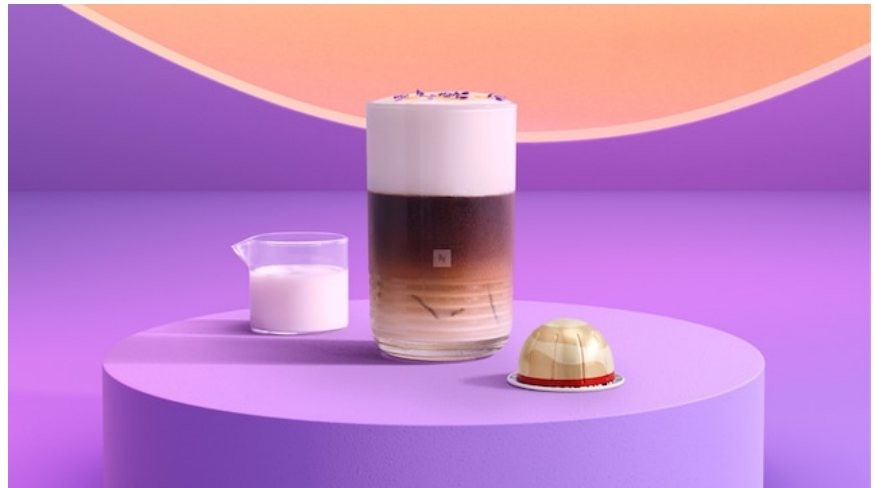


VANILLA ICE CREAM SENSATION

🕒 5 mins.

👉 Easy




MATERIALS


Nespresso Aeroccino Device
Nespresso Ice Cubes Tray
Large Barista Recipe Glass


RECOMMENDED NESPRESSO COFFEES


INGREDIENTS

Barista Creations Sweet Vanilla Decaffeinato 
1 capsule

Sugar syrup 
10 ml

35% Cream 
50 g

1.5% Milk 
100 ml

Brown sugar 
1 g

Fresh or dried lavender 
2 g

INSPIRATIONS



HOW TO MAKE !

STEP 01

Pour 100ml of Milk 1.5% in the Aeroccino and press the Cold Foam Mode.

STEP 04

Extract 80 ml of decaffeinated Sweet Vanilla (230 ml) coffee into a mug. To do this, double-click the button on your Nespresso machine until the light turns turquoise.

STEP 02

In a Large Recipe glass put 5 Nespresso Ice Cubes, add 10ml of Sugar Syrup and pour 60ml of Milk 1.5%.

STEP 05

Sprinkle 4 grams of brown sugar over it and use a burner to caramelize it in the "crème brûlée's style" and sprinkle some Fresh or Dried edible Lavender

STEP 03

Pour the cold foam from the Aeroccino over it.