

# SALTED MAPLE ICED & HOT COFFEE WITH SWEET VANILLA FOAM

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🏠 Easy


## MATERIAL


Aeroccino Milk Frother  
Vertuo Mug  
Nespresso Ice Cubes Tray  
Reveal Cold Recipe Glass  
Gran Lungo Origins Cup


## RECOMMENDED NESPRESSO COFFEES




## INGREDIENT(S)

Barista Creations Maple  
Pecan Flavoured   
1 capsule

Heavy Cream   
3 tablespoon

Nespresso Ice Cubes   
6 cubes

Maple syrup   
15 ml

Sea salt   
1 pinch

## INSPIRATIONS

## LET'S MAKE IT!

### STEP 01

**For the hot version :** 1. In a coffee cup, extract 1 capsule of Maple Pecan coffee. (230ml) 2. In the same coffee cup add 15 ml of maple syrup & sea salt and stir it

### STEP 02

**For the iced version :** In a glass, 5 ice cubes and pour the sweetened coffee over the ice. Top it up with sweet milk foam

### STEP 03

Preparation of the sweet foam: 1. Combine **3 tbsp of heavy cream** with **2 tbsp of whole milk**. Add **5 ml of maple syrup** and **1 tsp of vanilla extract** in a small container. 2. Froth the mixture using a handheld whisk until texture is thick and creamy or have doubled the size.

### STEP 04

Finish and serve: 1. Gently spoon the sweet cold foam on the top 2. Garnish with a pinch of **maple sugar or crushed pecans** for a refined touch.