



## GOURMET RECIPES

### DIFFICULTY

Medium

### MATERIAL

1 large recipe glass (350ml)

### NESPRESSO GRAND CRU



### INGREDIENTS

1 capsule of Espresso Forte

1 spoonful of brown sugar

1 rich tea biscuit

1 banana

Caramel dessert topping

### AGUILA 420'S BUTTON



### AGUILA 220'S BUTTON



## BANANA SPLIT COFFEE

The child inside will delight at this coffee treat that marries a full-bodied espresso with delicate cold milk, banana and crunchy biscuit.

### PREPARATION

- 1 Place a spoonful of brown sugar in a recipe glass and pour in an Espresso Forte.
- 2 Add cold milk and cold milk froth by pressing Aguilá's button 2 and 3.
- 3 Place a whole Rich tea biscuit halfway down the glass to support the banana pieces.
- 4 Cut the banana in cubes and place carefully on the biscuit.
- 5 Pour caramel dessert topping over the banana.