



Liégeois

- Prepare an espresso in an Espresso cup and add two tablespoons of chocolate or caramel syrup.
- Place the espresso drink in the fridge for a couple minutes.
- Add one scoop of coffee ice cream in a tall glass.
- Pour coffee mixture on top of ice cream scoop.
- Top with whipped cream and sprinkle chocolate shavings or chocolate powder if desired.

Recommended with Ristretto, Arpeggio or Decaffeinato Intenso



Degree of difficulty: *



NESPRESSO Moments

The *Nespresso* coffee range consists of a choice of 12 Grands Crus, all as rare and different, as they are perfect.

Depending on the time of day or your state of mind, your coffee tasting desires may vary. With the discovery of our exclusive recipes, we hope to add a touch of imagination to the preparation of your espresso.

We invite you to transform all of your tasting moments into a unique experience, one that is personally yours.



Cappuccino

■ Fill about half a cup of your Cappuccino cup with cold milk (approximately 2 oz/40 ml). ■ Immerse the frothing arm into the cup below the milk's surface and activate the steam function. ■ Remove the cup and cool down your machine as indicated in your instruction manual. ■ Prepare an espresso in the Cappuccino cup, filling about one-third full of espresso. For a stronger drink, use two capsules. ■ Add sugar and sprinkle with cocoa as desired.

Recommended with Ristretto, Arpeggio or Decaffeinato Intenso



Degree of difficulty: **



Viennois

■ Simply prepare two espressos (2 x 2 oz/40 ml) in a Cappuccino cup. Add sugar if desired. ■ Top with a generous spoon of whipped cream. ■ Sprinkle with cocoa to taste

Recommended with Roma, Capriccio or Decaffeinato Intenso



Degree of difficulty: **



Espresso Macchiato

■ Prepare one espresso (2 oz/40 ml) using an Espresso cup and add sugar if desired. ■ Simply top the espresso with a touch of milk froth, prepared using the froth attachment on your machine. For added smoothness, delicately add 1 to 2 tablespoons of milk froth on top of the espresso. ■ Sprinkle chocolate shavings on top of the milk froth and enjoy.

Recommended with Arpeggio, Volluto or Decaffeinato



Degree of difficulty: **



Iced Cappuccino

■ Prepare a lungo (5 oz/110 ml) capsule in a Lungo cup and add sugar if desired. Set aside. ■ Pour the lungo in a large glass, accompanied by four to five crushed ice cubes. ■ Fill about two to four ounces of cold milk into a frothing pitcher or creamer. ■ Immerse the frothing arm into the pitcher below the milk's surface and activate the steam function. ■ Move the pitcher in a circular motion until you have a good thick froth. ■ Remove the pitcher and cool down your machine as indicated in your instruction manual. ■ Scoop three or four tablespoons of frothed milk to top of glass. ■ Sprinkle the drink with cinnamon, nutmeg or chocolate shavings as desired.

** For a stronger drink, we recommend making "Nespresso" ice cubes. Using Nespresso capsules, simply make espresso as you prefer and fill your ice cube trays with Nespresso.*

Recommended with Vivalto or Decaffeinato Lungo



Degree of difficulty: *



Frozen Espresso

■ Pour the equivalent of 4 espressos into a shaker and sweeten to taste. ■ Add 5 tablespoons of crushed ice and shake vigorously for 30 seconds or until a creamy froth forms. ■ Serve preferably in a tall glass.

Recommended with Capriccio, Così or Decaffeinato Intenso



Degree of difficulty: *



Latte Macchiato

■ Fill a 5 oz/150 ml glass with cold, fresh, semi-skimmed milk and froth it using the Cappuccino-Caffelatte frothing device. ■ Then, prepare an espresso in an Espresso cup and pour it down the side of the inside of the glass over the back of a spoon for a beautiful three-layer effect (hot milk, coffee, milk froth).

Recommended with Ristretto, Arpeggio or Decaffeinato Intenso



Degree of difficulty: *