

## TROPICAL MANGO COFFEE

🕒 5 min.

👉 Easy

### MATERIALS

Tall Recipe Glass (350 ml/12 Oz)  
*Aeroccino* Milk Frother Or Your  
*Nespresso* Machine's Steam  
Nozzle  
Ritual Recipe

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Either *Ristretto* Or  
*Master Origin India* Or *Arpeggio*  
Coffee  
Mango Juice  
Ice Cubes Or Crushed Ice  
Milk  
Chocolate\_covered Wafer

### INSPIRATIONS



### HOW TO MAKE !

- Place a few cracked ice cubes or regular ice cubes in the bottom of the glass
- Add the mango juice
- Prepare a capsule of *Ristretto* or *Master Origin India* or *Arpeggio* coffee in ristretto (25 ml / 0.85 oz)
- Pour the milk in the *Aeroccino* or use the steam pipe of your *Nespresso* machine, and press the cold milk froth button
- Pour the milk froth on top of the cup
- Place a chocolate-covered wafer on top