

BESTPRESSO
COFFEE

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COFFEE
—

RE
CI
PES

• ENJOY •

Summer

COFFEE BREAK



SUMMER COFFEE



INGREDIENTS

1 capsule espresso coffee (40ml)
50ml cold chocolate
10ml sugar
4 or 5 ice cubes

Prepare a small cup of espresso coffee. In a glass, add the cold chocolate. Put the ice, the sugar and the espresso in the mixer and shake it for 10-20 seconds. **Serve and enjoy!**

WE RECOMMEND



01.RISTRETTO



03.ARABICA



05.DECAFFEINATO

ESPRESSO FRAPPE

INGREDIENTS

1 capsule espresso coffee (40ml)
20ml sugar
5 or 6 ice cubes

Put a glass in the fridge and reserve. Put the ice, the sugar and the "just made" espresso in the mixer. Shake it for 30 seconds until thick like a "Frappé". Put into the cold glass and enjoy!

WE RECOMMEND



02.INTENSO



04.ESPRESSO



06.LUNGO



FROZEN MAROCCHINO

INGREDIENTS

1 capsule espresso coffee (40 ml)
10ml sugar
60ml fresh skim milk
Cocoa powder
Ice cubes

Cool a glass. Prepare an espresso in a small cup. Fill the shaker with 3 or 4 ice cubes, add the sugar, 3 spoons of fresh skim milk, the cocoa and at last the espresso. Shake it and serve in the cold glass, leaving ice with a strainer. Foam and add the remaining milk to the glass. Garnish with a thin layer of cocoa and serve.

WE RECOMMEND



01.RISTRETTO



02.INTENSO



04.ESPRESSO



ICED COFFEE



INGREDIENTS

8 capsules espresso
coffee (85ml each one)
50gr sugar

Prepare 7 or 8 coffee capsules and add sugar. Let it cool and take it to the freezer for 3 hours. After that, use a fork to break the ice. Put it back in the freezer and repeat the step every 15 minutes for an hour, until you have all the coffee like crushed ice. Put into the fridge for 20 minutes so that ice crystals softened. Mix one more time and serve in small cold glasses.

WE RECOMMEND



01.RISTRETTO



02.INTENSO



06.LUNGO

AFFOGATO

INGREDIENTS

1 capsule espresso coffee (40ml)
40g ice cream
Fresh milk cream
Cocoa powder

Prepare the espresso in a small cup. Put the ice cream into the glass and pour over the espresso. Mount the cream with a whisk to decorate the drink. Garnish with a thin layer of cocoa and serve.

WE RECOMMEND



03.ARABICA



04.ESPRESSO



05.DECAFFEINATO



FROZEN CAPPUCCINO

INGREDIENTS

1 capsule espresso coffee (40ml)
10ml sugar
70ml fresh skim milk
Ice cubes

Cool the glass. Prepare the espresso in a small cup. Put the ice, sugar, 40ml of fresh skim milk and the espresso in the mixer and shake it. Serve in the cold glass. Foam and add the remaining milk at the top.

WE RECOMMEND



01.RISTRETTO



03.ARABICA



07.VERONA

VODKA ESPRESSO



INGREDIENTS

1 capsule espresso coffee (40ml)
10ml sugar
10ml coffee liqueur
20ml vodka
Ice cubes

Prepare the espresso. Put the ice, sugar, vodka, coffee liqueur and at last the espresso into the shaker and mix with a spoon.
Serve in a cold glass.

WE RECOMMEND



01.RISTRETTO



03.ARABICA



06.LUNGO

SWEET KISS

INGREDIENTS

1 capsule espresso coffee (40ml)
40g vanilla ice cream
20ml coffee liqueur
20ml dark rum
Cocoa powder

Cool a cocktail glass. Add the ice cream, liqueur, rum and the espresso in the mixer. Shake it during 20 seconds. Garnish with a thin layer of cocoa and serve.

WE RECOMMEND



04.ESPRESSO



05.DECAFFEINATO



07.VERONA



NEW AGE

INGREDIENTS

1 capsule espresso coffee (40ml)
Vanilla ice cream
40ml irish whiskey
Coffee beans

Cool a glass. Putt the ice cream, irish whiskey and the espresso "just made" in the mixer and shake during a few seconds. Garnish with some coffee beans and serve.

WE RECOMMEND



01.RISTRETTO



02.INTENSO



07.VERONA



HOT
COFFEE

BESTPRESSO
COFFEE

HOT MAROCCHINO



INGREDIENTS

1 capsule espresso coffee (40ml)

10-15ml hot chocolate

25ml milk

Cocoa powder

Prepare the hot chocolate and put in a glass. In the same glass, prepare the espresso on the chocolate. Sprinkle a thin layer of cocoa powder. Foam and add the milk at the top. **Enjoy!**

WE RECOMMEND



01.RISTRETTO



04.ESPRESSO



05.DECAFFEINATO

MOCCA LATTE WITH COCONUT

INGREDIENTS

1 capsule espresso coffee (85ml)

Chocolate syrup

Milk

Coconut syrup

Chocolate chips

Put some chocolate syrup at the bottom of the glass and pour the coffee over. Foam milk by steam and add some coconut syrup over. Add the foam above the coffee and sprinkle some chocolate chips. **Serve and enjoy.**

WE RECOMMEND



02.INTENSO



06.LUNGO



07.VERONA



CHOCO MACHIATTO

INGREDIENTS

1 capsule espresso coffee (85ml)

20ml milk

Chocolate syrup

Chantilly cream

Chocolate chips

Put some chocolate syrup at the bottom of the glass and gently pour the milk over. Prepare an espresso and pour it slowly so that coffee is not mixed with milk. Cover with Chantilly cream and sprinkle some chocolate chips.

WE RECOMMEND



02.INTENSO



05.DECAFFEINATO



07.VERONA



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