



# RECIPE BOOK

4<sup>TH</sup> EDITION

A COLLECTION OF OUR FAVORITE COFFEE RECIPES  
SPECIALLY SELECTED FOR YOUR BUSINESS



**NESPRESSO**  
PROFESSIONAL

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## APPENDIX

COFFEE PORTFOLIO
CLASSICS RANGE UPDATE

HOT



# SPICED COOKIE BUTTER LATTE

Cookie butter is deliciously rich and sweet — perfect for the deeper notes of **Bianco Intenso**.



**BIANCO  
INTENSO**



## INGREDIENTS

- 1 **Bianco Intenso** capsule
- 2 tbs. cookie butter
- ¼ tsp. cinnamon, plus more for garnish
- Dash of ground nutmeg
- 4–6 oz. milk

## SPECIAL EQUIPMENT

- **Nespresso** Recipe Glass
- Frothing Device

## DIRECTIONS

- In a **Nespresso** Recipe Glass, add cookie butter, cinnamon and nutmeg.
- Use your device to froth milk until hot and foamy.
- Add milk to glass and stir to combine with cookie butter and spices.
- Brew capsule directly into glass.
- Sprinkle with additional cinnamon.

# MILK AND HONEY CAPPUCCINO

The use of two milks in this recipe provides a wonderfully rich dairy flavor, contrasted by sweet honey and a subtle coffee.



**BIANCO  
DELICATO**



## INGREDIENTS

- 1 **Bianco Delicato** capsule
- 1–2 tsps. honey, plus more for garnish
- 3 oz. evaporated milk
- 3 oz. milk

## SPECIAL EQUIPMENT

- **Nespresso** Cappuccino Cup
- Frothing Device

## DIRECTIONS

- Add honey to **Nespresso** Cappuccino Cup.
- Combine milks and, using your device\*, froth until hot and foamy. Add to glass to almost fill.
- Brew capsule directly into glass. Top with additional foam if necessary.
- Squeeze additional honey onto surface of drink.

\***NOTE:** If your device only allows one type of milk, add about 2 oz. evaporated milk to glass, froth whole milk separately and then combine.

# WHITE CHOCOLATE VANILLA LATTE

Sweet vanilla and smooth white chocolate are a perfect backdrop for the subtle coffee flavor of this latte.



**CAFFÈ  
VANILIO**



## INGREDIENTS

- 2 **Caffè Vanilio** capsules
- 2 tbs. white chocolate sauce, plus more for garnish
- Frothed milk

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add white chocolate sauce.
- Brew 1 capsule into mug and stir to combine.
- Use your machine to add froth and additional capsule.
- Top with drizzle of white chocolate sauce.

# HAZELNUT LATTE

This latte captures the wildly popular smooth flavor of hazelnut which gives this drink its delicious nutty profile.



RECOMMENDED  
**BRAZIL**



## INGREDIENTS

- 2 **Brazil** capsules
- 2–3 tbs. hazelnut spread
- Frothed milk

## SPECIAL EQUIPMENT

- **Nespresso** Mug

## DIRECTIONS

- In a **Nespresso** Mug, add hazelnut spread.
- Use your machine to add froth and stir to combine.
- Brew 2 capsules directly into mug.
- Stir to combine.

# CARAMEL HONEY LATTE

The flavors in this latte bring out the inherently smooth and sweet quality of the Arabica that gives this Brazilian coffee its signature profile.



RECOMMENDED  
**BRAZIL**



## INGREDIENTS

- 1 **Brazil** capsule
- 1 ½ tbs. caramel sauce
- 1 ½ tbs. honey
- Frothed milk

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add caramel sauce.
- Using your machine, slowly add ½ of the froth.
- Brew capsule directly into mug.
- Add honey to the other ½ of the froth and stir.
- Add honey milk to ingredients in the **Nespresso Mug**.
- Garnish with caramel sauce.

# WARM BROWN SUGAR LATTE MACCHIATO

This simple drink, with its deeply caramelized notes, is a perfect way to welcome the fall season.



RECOMMENDED  
**RISTRETTO**



## INGREDIENTS

- 2 Ristretto capsules
- 2 tbs. brown sugar, plus more for garnish
- Frothed milk

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- In a Tall Recipe Glass, add brown sugar.
- Brew 1 capsule into glass and stir to combine.
- Use your machine to add froth and additional capsule.
- Sprinkle brown sugar evenly over the froth.

# VERY VANILLA LATTE

The warm scent and subtle flavor of vanilla permeates this drink, from first sip to last.



**CAFFÈ  
VANILIO**



## INGREDIENTS

- 1 **Caffè Vanilio** capsule
- 2 tsps. sugar
- 2 tsps. vanilla extract
- Frothed milk
- Raw sugar, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- In a Tall Recipe Glass, combine sugar and extract.
- Use your machine to add froth and hot milk to almost fill glass.
- Stir to combine. Brew capsule directly into glass.
- Top with sprinkle of raw sugar.

**NOTE:** For a lesser vanilla flavor, use 1 oz. of vanilla syrup in place of sugar and extract.

# VANILLA MATCHA CAPPUCCINO

The earthy taste of matcha contrasts with the acidity of **Colombia Organic**.  
Add more sweetener if necessary.



RECOMMENDED  
**COLOMBIA  
ORGANIC**



## INGREDIENTS

- 1 **Colombia Organic** capsule
- 1 tsp. matcha powder
- 4–6 oz. milk
- 1 tsp. vanilla syrup or ¼ tsp. vanilla extract and 1 tsp. sugar

## SPECIAL EQUIPMENT

- Frother
- Cappuccino Cup

## DIRECTIONS

- In a cappuccino cup, add matcha powder.
- Froth milk. Add to almost fill cup.
- Stir matcha powder into milk.
- Add vanilla syrup.
- Brew capsule directly into glass.

# CREAMY COCONUT OAT LATTE

This latte reflects ingredients featured in a few popular desserts — like grains and coconut.



**CONGO  
ORGANIC**



SIMPLE

INTERMEDIATE

ADVANCED



## INGREDIENTS

- 1 Congo Organic capsule
- 4 oz. oat milk
- 1 ½ oz. coconut cream, like Coco Lopez
- ¼ tsp. vanilla
- Shredded desiccated coconut

## SPECIAL EQUIPMENT

- Frother
- Tall Recipe Glass

## DIRECTIONS

- Using your device, heat milk for lattes. The oat milk will heat through but may not froth.
- Add coco cream and vanilla extract to glass. Add oat milk to glass and whisk to combine.
- Brew capsule directly into glass.
- Top with a light sprinkle of shredded coconut.

# ALMOND SCENTED INTENSO MOCHA

The intensity of this coffee plays well with rich chocolate, while the almond provides a smooth, decadent finish.



**INTENSO**



## INGREDIENTS

- 1-2 **Intenso** capsules
- 2 tbs. sweet ground chocolate powder\*
- 6 oz. milk
- 1/8 tsp. almond extract
- Cocoa nibs, optional

## SPECIAL EQUIPMENT

- Frother
- Tall Recipe Glass

## DIRECTIONS

- Place sweet ground chocolate powder and almond extract in glass.
- Using your device, froth and heat milk.
- Add milk to glass and stir well to combine.
- Brew capsule(s) directly into glass.

\*NOTE: If using unsweetened powder, add 1 tsp. sugar with chocolate powder and proceed.

# ALFAJORES CAPPUCCINO

This indulgent drink pays homage to the iconic cookie confection of the region.



**PERU  
ORGANIC**



## INGREDIENTS

- 1 Peru Organic capsule
- 1 tbs. dulce de leche
- ½ tsp. vanilla syrup
- 3 oz. frothed milk
- Cinnamon and/or sugar, for garnish

## SPECIAL EQUIPMENT

- View Cappuccino Cup

## DIRECTIONS

- In a View Cappuccino Cup, add dulce de leche and vanilla syrup.
- Add frothed milk to cup and stir to combine.
- Brew capsule into cup.
- Top with sprinkle of cinnamon and/or sugar.

# CARAMEL TOFFEE LATTE

The sweet, familiar flavor of toffee perfectly complements the balanced, caramel-flavored espresso.



**CAFFÈ  
CARAMELLO**



## INGREDIENTS

- 1–2 **Caffè Caramello** capsules
- 1 oz. toffee syrup
- 4 oz. steamed milk
- Whipped cream, for garnish
- Caramel sauce, for garnish

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add toffee syrup.
- Use your machine to add froth and stir to combine.
- Brew capsule(s) directly into mug.
- Top with whipped cream and drizzle with caramel sauce.

# MAPLE CINNAMON LATTE

This familiar flavor combination makes a warm and comforting creation.



RECOMMENDED  
**INTENSO**



## INGREDIENTS

- 2 **Intenso** capsules
- 3 tbs. maple syrup
- 1/8 tsp. cinnamon, plus more for garnish
- Frothed milk

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add maple syrup and cinnamon.
- Brew capsules directly into mug.
- Use your machine to add a small amount of froth and stir to combine.
- Top with sprinkle of cinnamon.

# COCONUT CINNAMON LATTE

Spicy cinnamon complements smooth coconut for a warm, tropical indulgence.



RECOMMENDED  
**BRAZIL**



## INGREDIENTS

- 2 **Brazil** capsules
- 1 oz. sweetened condensed milk
- 1 tbs. coconut syrup
- Pinch of cinnamon
- Frothed milk
- Shredded coconut, for garnish

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add condensed milk, coconut syrup and cinnamon.
- Brew 1 capsule directly into mug and stir to combine.
- Use your machine to add froth and additional capsule.
- Garnish with shredded coconut.

# TIRAMISU LATTE

A delish twist on a delicate dessert that highlights the unique blend of creamy toastedness with a dusted cocoa finish.



RECOMMENDED  
**BRAZIL**



## INGREDIENTS

- 2 **Brazil** capsules
- 1 oz. tiramisu syrup
- Steamed milk
- Cocoa powder, for garnish

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add tiramisu syrup.
- Slowly add steamed milk.
- Brew capsules directly into mug.
- Top with sprinkle of cocoa powder.

# DARK CHOCOLATE PISTACHIO LATTE

Pistachio and chocolate flavors combine to complement our stronger coffees with this deliciously popular recipe.



RECOMMENDED  
**RISTRETTO  
INTENSO**



## INGREDIENTS

- 2 **Ristretto Intenso** capsules
- ½ oz. pistachio syrup
- 1 tbs. dark chocolate sauce
- Steamed milk
- Cocoa powder, for garnish

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add pistachio syrup and chocolate sauce.
- Slowly add froth using your machine.
- Brew capsules directly into mug.
- Top with sprinkle of cocoa powder.

# PUMPKIN TRUFFLE LATTE

What better way to celebrate the arrival of fall! Traditional pumpkin and exotic white chocolate combine to make a seasonal confection in a glass.



RECOMMENDED  
**FORTE**



## INGREDIENTS

- 2 **Forte** capsules
- 2 tbs. white chocolate sauce
- 2 tsps. pumpkin spice syrup
- Frothed milk
- Pumpkin sauce, for garnish

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add white chocolate sauce and pumpkin syrup.
- Brew 1 capsule into mug and stir to combine.
- Use your machine to add froth and additional capsule.
- Top with drizzle of pumpkin sauce.

# DARK CHOCOLATE PEPPERMINT LATTE

The indulgent combination of chocolate and peppermint is perfect with dark **Ristretto**, for a refreshing yet comforting classic.



RECOMMENDED  
**RISTRETTO**



## INGREDIENTS

- 1 **Ristretto** capsule
- 2 tbs. chocolate sauce
- ½ oz. peppermint syrup
- Frothed milk
- Cocoa powder, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- In a Tall Recipe Glass, add chocolate sauce and peppermint syrup.
- Use your machine to add froth and hot milk to almost fill glass.
- Stir to combine. Brew capsule directly into glass.
- Top with sprinkle of cocoa powder.

# TURMERIC LATTE

This latte, with its unique taste — perfect with our **Brazil** espresso — is surprisingly easy to drink... the gorgeous yellow color is just a bonus.



RECOMMENDED  
**BRAZIL**



## INGREDIENTS

- 1 **Brazil** capsule
- ½ tsp. turmeric powder, or more, to taste and for garnish (or use 1 oz. turmeric syrup)
- 2 tsps. sugar
- Frothed milk

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- In a Tall Recipe Glass, add turmeric powder or syrup, and sugar.
- Use your machine to add froth and hot milk to almost fill glass.
- Stir to combine. Brew capsule directly into glass.
- Top with sprinkle of turmeric powder.

# CAMPFIRE LATTE

'Toasted' **Ristretto** is a perfect ingredient for this drink that pays homage to the classic childhood treat, s'mores.



RECOMMENDED  
**RISTRETTO**



## INGREDIENTS

- 1 **Ristretto** capsule
- 1 oz. vanilla syrup
- 1 tbs. chocolate sauce, plus more for garnish
- Frothed milk
- 1 square of crushed graham cracker, for garnish
- Mini marshmallows, for garnish

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add vanilla syrup and chocolate sauce.
- Use your machine to add froth and stir.
- Brew capsule directly into mug.
- Top with graham cracker and mini marshmallows.

# CRÈME BRÛLÉE LATTE MACCHIATO

Based on the famed restaurant dessert,  
this drink has hints of creamy vanilla.



RECOMMENDED  
**RISTRETTO  
INTENSO**



## INGREDIENTS

- 2 **Ristretto Intenso** capsules
- 1 oz. crème brûlée syrup
- Frothed milk
- Sugar, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Kitchen Torch

## DIRECTIONS

- In a Tall Recipe Glass, add crème brûlée syrup.
- Brew 1 capsule directly into glass and stir to combine.
- Use your machine to add froth and additional capsule.
- Sprinkle sugar evenly over the froth. Serve immediately.

**FOR DOUBLE BRÛLÉE:** Use a kitchen torch to lightly caramelize the sugar on top. Wait for melted sugar to harden slightly before enjoying.

**NOTE:** Please follow all manufacturer's instructions for small kitchen torch or similar device. Sugar is VERY hot when first melted.

# FIG AND HONEY LATTE MACCHIATO

These Mediterranean flavors pair well with an intense espresso for a delicious indulgence.



RECOMMENDED  
**RISTRETTO**



## INGREDIENTS

- 1 Ristretto capsule
- 1 oz. fig syrup, or 1 tbs. fig spread
- 1 tbs. honey, or to taste, plus more for garnish
- Frothed milk
- Crushed nuts, for garnish (optional)

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- In a Tall Recipe Glass, add fig syrup or spread and honey.
- Use your machine to add froth and capsule.
- Stir to combine. Top with crushed nuts and additional honey.

# WARM SUMMER LATTE MACCHIATO

A bit of heat in this drink makes the summer season last all year long!



RECOMMENDED  
**LEGGERO**



## INGREDIENTS

- 1 **Leggero** capsule
- 1 tbs. amaretto syrup
- 2 tsps. chocolate powder
- Pinch of cayenne powder, plus more for garnish
- Hot milk and milk froth

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- In a Tall Recipe Glass, combine amaretto syrup, chocolate powder and cayenne.
- Use your machine to add hot milk (about 3 oz.) to the glass and stir to combine, then add froth to top drink.
- Brew capsule directly into glass. Top with a light dusting of cayenne powder.

COLD



# SHAKEN VIETNAMESE COFFEE

This simple, yet exotic, drink has just a hint of spice from the cinnamon stick — perfect for the toasted notes of **Ice Intenso**.



**ICE  
INTENSO**



## INGREDIENTS

- 1 **Ice Intenso** capsule
- 1 tbs. sweetened condensed milk
- 4 oz. whole milk
- 3 cinnamon sticks
- Ice

## SPECIAL EQUIPMENT

- View Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- Brew capsule directly into cocktail shaker.
- Add condensed milk, whole milk and 2 cinnamon sticks.
- Fill shaker with ice, cover and shake to chill.
- Strain into glass filled with fresh ice. Garnish with additional cinnamon stick\*.

\*NOTE: Cinnamon stick is not edible.

# WATERMELON INTENSO SPRITZER

Perhaps the most surprising combination, watermelon and coffee work together with a touch of cranberry and a splash of soda in this refreshing spritzer.



**ICE  
INTENSO**



## INGREDIENTS

- 1 Ice Intenso capsule, brewed and cooled
- 8 oz. watermelon juice\*
- 3 oz. cranberry juice
- Club soda, or seltzer
- Sprig of fresh mint
- Ice

## SPECIAL EQUIPMENT

- Large Wine Glass

## DIRECTIONS

- In a wine glass, combine watermelon and cranberry juice.
- Carefully pour cooled espresso shot into glass. Add several cubes of ice.
- Top with club soda (about 5 oz.). Add more ice if desired.
- Drop sprig of mint into glass, and swirl to incorporate.

\*NOTE: If using freshly made watermelon juice, you may have to add up to 1 tsp. of sugar for sweetness.

# ICED CARAMEL OAT LATTE

Oat milk turns an otherwise ordinary latte into a treat to savor. The light profile of **Bianco Delicato** adds just enough coffee flavor.



**BIANCO  
DELICATO**



## INGREDIENTS

- 1 **Bianco Delicato** capsule
- 6 oz. oat milk
- ½–1 oz. caramel syrup
- Ice
- Caramel sauce, for garnish (optional)

## SPECIAL EQUIPMENT

- **Nespresso** Recipe Glass

## DIRECTIONS

- In a **Nespresso** Recipe Glass, combine oat milk and caramel syrup.
- Add ice to almost fill glass.
- Brew capsule directly into glass.
- Add more ice if necessary.
- Squeeze a bit of caramel sauce onto drink.

# ICY CHOCOLATE COVERED ALMOND LATTE

Almond milk makes this chilled beverage slightly refreshing while chocolate syrup makes it indulgent; the softer notes of **Bianco Delicato** strike a nice balance between the two.



**BIANCO  
DELICATO**



## INGREDIENTS

- 1 **Bianco Delicato** capsule
- 6 oz. almond milk
- 1 ½ tbs. chocolate sauce or syrup
- Ice

## SPECIAL EQUIPMENT

- **Nespresso** Recipe Glass

## DIRECTIONS

- Add almond milk to **Nespresso** Recipe Glass. Add sauce to glass and stir to completely combine.
- Add ice to almost fill glass.
- Brew capsule directly into glass.

# CREAMY ICED COCONUT LATTE MACCHIATO

Take a break with the taste of the tropics with this creamy confection. Sweet coconut flavors blend with smooth coffee to deliver an indulgently full-bodied recipe.



RECOMMENDED  
**FORTE**



## INGREDIENTS

- 1 Forte capsule
- 1 ½ tbs. raw sugar
- 2 tbs. coconut syrup
- Frothed half and half (or milk)

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, add raw sugar.
- Brew capsule directly into cocktail shaker.
- Stir to combine and add coconut syrup.
- Add ice and shake to chill.
- Use your machine to add froth to a Tall Recipe Glass.
- Strain contents of cocktail shaker into glass with fresh ice.
- Garnish with raw sugar (optional).

# ICED HONEY PEACH COOLER

A fresh and fruity creation to start your summer.



RECOMMENDED  
**LEGGERO**



## INGREDIENTS

- 1 **Leggero** capsule
- 2 tbs. honey, plus more for garnish
- 1 oz. peach syrup
- Cold milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, add brewed capsule and honey, stir to dissolve.
- Add peach syrup, milk and ice.
- Shake to chill and foam milk.
- Pour into a Tall Recipe Glass.
- Top with drizzle of honey.

# ICED MOCHA MINT LATTE

Refreshing mint and rich chocolate are enhanced by the sweet and toasty notes of **Leggero**.



RECOMMENDED  
**LEGGERO**



## INGREDIENTS

- 1 **Leggero** capsule
- 2 tbs. chocolate sauce, plus more for garnish
- 1 oz. mint syrup
- Cold milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, add brewed capsule and chocolate sauce. Stir to dissolve.
- Add mint syrup, milk and ice. Shake to chill.
- Strain into a Tall Recipe Glass with fresh ice.
- Garnish with chocolate sauce (optional).

# ICY ALMOND LATTE

At once delicious, cool and creamy, this latte is perfect for any time of day — with your morning croissant, an afternoon snack or evening dessert.



RECOMMENDED  
**FORTE**



## INGREDIENTS

- 1 Forte capsule, brewed and cooled
- 1 oz. almond (orgeat) syrup
- 4–6 oz. cold milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine milk, almond syrup and espresso.
- Add ice to shaker and shake until frothy, about 15 seconds.
- Pour entire contents of shaker into a Tall Recipe Glass to fill.

# ICED SUGARED VANILLA LATTE MACCHIATO

The depth of raw sugar brings forth the balanced,  
neutral notes of Brazilian Arabica.



RECOMMENDED  
**BRAZIL**



## INGREDIENTS

- 1 **Brazil** capsule
- 1 ½ tbs. raw sugar, plus more for garnish
- 2 tbs. vanilla extract
- Frothed milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, add raw sugar and vanilla extract.
- Brew capsule directly into cocktail shaker.
- Stir to combine. Add ice and shake to chill.
- Strain into a Tall Recipe Glass.
- Use your machine to add froth.\*
- Garnish with raw sugar (optional).

\*NOTE: Add cold froth if machine functionality allows.

# ICED VANILLA PUMPKIN LATTE MACCHIATO

Pumpkin pairs perfectly with smooth vanilla in this playful and delicious take on seasonal flavors.



**CAFFÈ  
VANILIO**



## INGREDIENTS

- 2 **Caffè Vanilio** capsules
- 3 tbs. pumpkin sauce, plus more for garnish
- 1 ½ oz. half and half
- Ice
- Whipped cream, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, add both brewed capsules and pumpkin sauce.
- Stir to combine. Add half and half and ice.
- Shake to chill. Strain into a Tall Recipe Glass filled with fresh ice.
- Top with whipped cream and drizzle with pumpkin sauce.

# ICED CHOCOLATE MACCHIATO

Dark chocolate flavor adds depth to this creamy and cool concoction.



RECOMMENDED  
**FORTE**



## INGREDIENTS

- 1 Forte capsule
- 1 tbs. chocolate syrup
- Frothed milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, brew capsule and add chocolate syrup.
- Stir to combine. Add ice and shake to chill.
- Strain into a Tall Recipe Glass and add ice.
- Use your machine to top drink with a small amount of froth.\*

\*NOTE: Add cold froth if machine functionality allows.

# ICED CARAMEL LATTE

Sweet with rich caramel, this traditional drink is a perfect start to the morning, or for an afternoon treat.



**CAFFÈ  
CARAMELLO**



## INGREDIENTS

- 1-2 **Caffè Caramello** capsules
- Caramel sauce
- 4 oz. cold milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- Carefully drizzle caramel sauce down the sides of a Tall Recipe Glass.
- Add cold milk to glass. Brew capsule(s) directly into glass.
- Add ice and stir to chill. Top with additional caramel sauce.

# CREAMY CARAMEL

This rich drink is filled with luscious caramel flavor.



**CAFFÈ  
CARAMELLO**



## INGREDIENTS

- 2 **Caffè Caramello** capsules, brewed and cooled
- 4 oz. chilled heavy cream
- 2 tbs. caramel sauce
- Ice cubes

## SPECIAL EQUIPMENT

- Cocktail Shaker or Covered Jar
- Tumbler Glass

## DIRECTIONS

- In a shaker or jar, add cream and caramel sauce.
- Stir to combine. Cover and shake about 10–15 seconds, to thicken.
- Add 2 brewed espresso shots to glass. Fill glass with ice cubes.
- Pour sweetened cream mixture into glass.

# ICED GINGER FIZZ

Ginger is a traditional ingredient in some Congo beverages — it's a bright and refreshing contrast to the depth of **Congo Organic**.



**CONGO  
ORGANIC**



## INGREDIENTS

- 1 **Congo Organic** capsule, brewed and cooled
- 4–6 oz. ginger beer
- 1 ½ tps. simple syrup or 1 tsp. sugar
- 2 wedges of orange
- Ice

## SPECIAL EQUIPMENT

- Tumbler Glass or Copper Mug

## DIRECTIONS

- Add syrup to glass\*. Fill glass with ice.
- Add ginger beer to almost fill.
- Slowly add brewed coffee.
- Squeeze 1 orange wedge into glass.
- Garnish with other wedge.

\*NOTE: If using sugar, add sugar and ginger beer to glass and stir to dissolve. Then add ice, coffee and orange.

# INTENSO AFFOGATO FLOAT

A mash-up of two classics — a float and an affogato — this drink is the best of both: fizzy soda, a scoop of ice cream and an espresso topper.



INTENSO



## INGREDIENTS

- 1 **Intenso** capsule
- 1–2 scoops of coffee ice cream
- 4–6 oz. cream soda, very cold

## SPECIAL EQUIPMENT

- Ice Cream Scoop
- Tall Recipe Glass
- Straw

## DIRECTIONS

- Place a few cubes of ice into glass.
- Scoop ice cream into glass.
- Add cream soda to almost fill glass.
- Top with cooled espresso.
- Sip through straw to enjoy.

# CHILLED LUNGO CHAI

As refreshing as it is exotic, this simple drink is perfect for any time of day!



RECOMMENDED  
**INTENSO**



## INGREDIENTS

- 2 **Intenso** capsules
- 1 tbs. sugar
- 3 oz. prepared vanilla chai tea (liquid)
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- Brew capsules directly into a cocktail shaker.
- Add sugar and stir to dissolve.
- Add ice and shake to chill.
- Strain into a Tall Recipe Glass filled with fresh ice.
- Top with chai tea.

# INTENSO BREAKFAST SMOOTHIE

This drink is the perfect way to start the day — with the deliciously complex addition of **Ice Intenso**.



**ICE  
INTENSO**



## INGREDIENTS

- 1–2 **Ice Intenso** capsules, brewed
- 2 small ripe bananas, peeled and broken into chunks
- ½ cup vanilla yogurt
- ½ cup frozen peaches\*
- 1 cup cold almond milk, or preferred milk
- ½ tsp. cinnamon, plus more for garnish
- 2 tsps. sugar

## SPECIAL EQUIPMENT

- [View Recipe Glass](#)
- Blender

## DIRECTIONS

- Combine all ingredients into a blender.
- Blend according to manufacturer's directions until smooth and creamy.
- Pour into glass. Garnish with sprinkle of cinnamon.

\*NOTE: If using thawed peaches, add 2–3 cubes of ice to blender along with other ingredients and proceed.

# ICED MAPLE MACCHIATO

The complex sweetness of maple is a perfect complement to this coffee creation.



RECOMMENDED  
**DECAFFEINATO**



## INGREDIENTS

- 1 **Decaffeinato** capsule
- 1 tbs. maple syrup
- Frothed milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, brew capsule and add maple syrup.
- Stir to combine. Add ice and shake to chill.
- Strain into a Tall Recipe Glass.
- Use your machine to top drink with a small amount of froth.\*

\*NOTE: Add cold froth if machine functionality allows.

# ICED SALTED CARAMEL LATTE

The salted element of this drink enhances the luscious sweetness of the caramel flavors.



**CAFFÈ  
CARMELLO**



## INGREDIENTS

- 1 Caffè Caramello capsule
- 2 tbs. caramel sauce
- 2 oz. half and half
- Pinch of sea salt
- Ice
- Whipped cream, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, brew capsule and add caramel sauce.
- Stir to combine. Add half and half, salt (to taste) and ice.
- Shake to chill. Strain into a Tall Recipe Glass filled with fresh ice.
- Top with whipped cream.

# ICED BLACKBERRY LATTE

The deeply dark fruit flavor of blackberry is an unexpected pairing with coffee — but it just contrasts with our smooth, balanced espresso so well.



RECOMMENDED  
**LEGGERO**



## INGREDIENTS

- 1 **Leggero** capsule, brewed and cooled
- 1 oz. blackberry syrup
- 4–6 oz. cold milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine milk and blackberry syrup.
- Add ice to shaker and shake until frothy, about 15 seconds.
- Pour entire contents of shaker into a Tall Recipe Glass to fill.
- Add more ice, if needed.
- Slowly pour espresso onto top of drink.

# ICED PEAR AND CARAMEL LATTE

Our **Caffè Caramello** is a perfect foil for the icy pear flavor here... each sip reminding you of spring picnics and poolside summers, no matter where you are.



**CAFFÈ  
CARAMELLO**



## INGREDIENTS

- 1 **Caffè Caramello** capsule, brewed and cooled
- 1 oz. pear syrup
- 4–6 oz. cold milk
- Ice
- Raw sugar, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine milk and pear syrup.
- Add ice to shaker and shake until frothy, about 15 seconds.
- Pour entire contents of shaker into a Tall Recipe Glass to almost fill.
- Slowly pour espresso into glass. Top with sprinkle of raw sugar.
- Stir and enjoy.

# ICED PERUVIAN HOT CHOCOLATE

This drink mimics the richness of a ‘drinking chocolate’ but is refreshingly chilled — with a bit of spice for interest and contrast.



**PERU  
ORGANIC**



## INGREDIENTS

- 1–2 **Peru Organic** capsules
- 2 tbs. sweet ground chocolate powder
- ½ tsp. cinnamon
- 4–6 oz. cold milk
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass

## DIRECTIONS

- Place chocolate powder and cinnamon in a Tall Recipe Glass.
- Brew capsule(s) directly into glass, stirring to dissolve chocolate powder.
- Add milk to fill glass  $\frac{3}{4}$  full.
- Add enough ice to fill glass and gently stir to chill beverage.

# FROZEN CARAMEL LATTE

The combination of ice cream and caramel never goes out of style...  
adding espresso creates another timeless classic!



**CAFFÈ  
CARAMELLO**



## INGREDIENTS

- 1 Caffè Caramello capsule
- Caramel sauce, plus more for garnish
- 1-2 scoops of vanilla ice cream
- Cold milk
- Whipped cream, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Ice Cream Scoop

## DIRECTIONS

- Carefully drizzle caramel sauce down the sides of a Tall Recipe Glass.
- Add cold milk to glass leaving room for ice cream. Brew capsule directly into glass.
- Add ice cream and stir until creamy and cold.
- Top with whipped cream and drizzle of caramel sauce.

# SWEETENED ICE INTENSO

This is the simplest, sweetest way to enjoy **Ice Intenso** — with a touch of rich syrup you can make yourself.



**ICE  
INTENSO**



## INGREDIENTS

- 1–2 **Ice Intenso** capsules, brewed
- ½ cup raw (demerara) sugar, or brown sugar
- ½ cup of water
- Ice

## SPECIAL EQUIPMENT

- [View Recipe Glass](#)
- Small Saucepan

## DIRECTIONS

- **To make syrup:**
  - In a small saucepan, add sugar and water and stir to combine.
  - Set over medium-high flame. Bring to a boil, and boil for 5 minutes.
  - Remove from heat and let cool completely. You will have enough syrup for several drinks.
- Brew capsule directly into glass.
- Add ½–1 oz. of syrup\* (or to taste) to glass and stir to combine.
- Fill glass with ice and gently stir to chill.

**\*NOTE:** If not making syrup, substitute up to 1 oz. of your preferred pre-made syrup in this step.

# PISTACHIO LATTE MILKSHAKE

Nutty and sweet pistachio ice cream creates a thick and delicious beverage — perfect for summer or all year round.



RECOMMENDED  
**RISTRETTO**



## INGREDIENTS

- 2 Ristretto capsules
- 3 scoops of pistachio ice cream
- Frothed milk
- Ice
- Pistachios, shelled and crushed, for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker
- Ice Cream Scoop

## DIRECTIONS

- Add ice cream to a Tall Recipe Glass.
- In a cocktail shaker, brew capsules and add ice.
- Shake to chill coffee and strain over ice cream.
- Use your machine to top drink with froth.\*
- Stir to soften ice cream.
- Garnish with crushed pistachios.

\*NOTE: Add cold froth if machine functionality allows.

# SPICED ICED LATTE

Feel the warmth of cinnamon and ginger enjoyably contrast the cool refreshment of this summer staple, combined with the luxurious sweetness of honey.



RECOMMENDED  
**LEGGERO**



## INGREDIENTS

- 2 Leggero capsules
- 1 oz. honey
- 1/8 tsp. of ginger
- 1/8 tsp. of cinnamon, plus more for garnish

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, brew capsules and add honey, ginger and cinnamon.
- Add ice to cocktail shaker and shake to chill.
- Empty drink and ice into a Tall Recipe Glass.

# VANILLA CAKE MILKSHAKE

Take a festive break from the heat — or celebrate any time of year — with this frosty delight.



RECOMMENDED  
**INDIA**



## INGREDIENTS

- 2 **India** capsules
- 2 scoops of vanilla ice cream
- 1 oz. cupcake (or cake) syrup
- Whipped cream, for garnish
- Sprinkles, for garnish (optional)

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Blender

## DIRECTIONS

- Brew capsules into a small cup and set aside.
- In a blender, add vanilla ice cream, cupcake syrup and brewed capsules.
- Blend until smooth in texture.
- Pour into a Tall Recipe Glass.
- Garnish with whipped cream and sprinkles (optional).

# AFFOCCINO

This creation is the best of both worlds:  
delicious espresso and cold, creamy ice cream.



**CAFFÈ CARAMELLO  
OR CAFFÈ VANILIO**



## INGREDIENTS

- 1 **Caffè Caramello** or **Caffè Vanilio** capsule
- 1 large scoop of chocolate or vanilla ice cream, or flavor of your choice

## SPECIAL EQUIPMENT

- Porcelain Cappuccino Cup
- Ice Cream Scoop

## DIRECTIONS

- Place one large scoop of ice cream into cup.
- Brew capsule directly into cup.
- Stir to soften ice cream.

# PB&J SMOOTHIE

Using peanut butter powder gives this drink tons of peanut flavor and a thick texture. The familiar pairing with strawberry preserves is a perfect backdrop for the berry notes of **Colombia Organic**.



RECOMMENDED  
**COLOMBIA  
ORGANIC**



## INGREDIENTS

- 1 **Colombia Organic** capsule, brewed and cooled
- 8 oz. oat milk, or preferred
- 1 medium banana
- 3 tbs. peanut butter powder
- 3 tbs. strawberry or raspberry preserves
- 1 cup ice

## SPECIAL EQUIPMENT

- Blender
- Tall Latte Glass

## DIRECTIONS

- Add food ingredients to blender (oat milk first, then banana, peanut butter powder, preserves).
- Add brewed capsule and ice.
- Cover and blend (on ice crush/smoothie setting) until combined (you may see flecks of preserves).
- Pour into tall glasses and enjoy immediately.

**NOTE:** This recipe makes 2 drinks.

# COCKTAILS



# INTENSO WHITE RUSSIAN

This classic cocktail gets a caffeinated spin. The chocolatey notes of the Kahlúa play well off the roasty notes of **Ice Intenso**.



**ICE  
INTENSO**



## INGREDIENTS

- 1 **Ice Intenso** capsule
- 2 oz. vodka, plain or espresso-flavored
- 1 oz. Kahlúa, or similar
- 2–3 oz. heavy cream, or half-and-half
- Ice

## SPECIAL EQUIPMENT

- Tumbler Glass
- Cocktail Shaker

## DIRECTIONS

- Brew capsule directly into shaker. Add vodka and Kahlúa. Add ice, cover and shake to chill.
- Fill glass with 3–4 cubes of ice. Strain coffee mixture over ice.
- Slowly pour cream or half-and-half into glass. Stir and enjoy.

# MAPLE AMARETTO CAPPUCCINO

The warm flavors of maple and sweet almond liqueur pair well with the strength of **Bianco Intenso**.



**BIANCO  
INTENSO**



## INGREDIENTS

- 1 **Bianco Intenso** capsule
- 2 tsps. maple syrup
- 1 oz. amaretto liqueur, or similar
- 4 oz. milk
- Sliced almonds, for garnish (optional)

## SPECIAL EQUIPMENT

- **Nespresso** Cappuccino Cup
- Frothing Device

## DIRECTIONS

- Add maple syrup and amaretto to **Nespresso** Cappuccino Cup.
- Using your device, froth milk until hot and foamy. Add to glass to almost fill.
- Brew capsule directly into glass. Top with additional foam if necessary.
- Place a few sliced almonds onto surface of drink.

# IRISH LATTE

Fall under the charm of this combination of Irish Cream and perfectly balanced **Nespresso**.



RECOMMENDED  
**FORTE**



## INGREDIENTS

- 2 **Forte** capsules
- 2 oz. Baileys Irish Cream Liqueur, or similar
- Whipped cream, for garnish
- Chocolate shavings, for garnish

## SPECIAL EQUIPMENT

- **Nespresso** Mug

## DIRECTIONS

- Brew capsules directly into a **Nespresso** Mug.
- Add Baileys Irish Cream Liqueur, or similar.
- Top surface with whipped cream, and sprinkle with chocolate shavings.

# NESPRESSO CAFFÈ CORRETTO

A 'corretto' indicates adding a bit of spirits to a drink to 'correct' the flavor. Here, sweet and spicy Sambuca contrasts the intensity and pleasant bitterness of **Ristretto Intenso**.



RECOMMENDED  
**RISTRETTO  
INTENSO**



## INGREDIENTS

- 1 **Ristretto Intenso** capsule
- 1 ½ oz. Sambuca
- 2 oz. of milk (the more fat the better)
- Ice

## SPECIAL EQUIPMENT

- Rocks Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine all ingredients.
- Add ice and shake until well chilled.
- Strain into rocks glass over ice.

# THE CROSS CONTINENTAL

Coffee and whiskey are marvelous bedfellows; this complex cocktail brings out the mischievous nature of our **India** blend.



RECOMMENDED  
**INDIA**



## INGREDIENTS

- 1 **India** capsule
- 1 oz. sweet vermouth
- 2 oz. rye
- 2 dashes of bitters
- Ice

## SPECIAL EQUIPMENT

- Coupe or Martini Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine all ingredients.
- Add ice and shake until well chilled.
- Strain into coupe or martini glass.

# BAILEYS AND VANILLA MARTINI

A popular, creamy liqueur is the perfect base for the caramelized aromas of vanilla in our **Caffè Vanilio**.



**CAFFÈ  
VANILIO**



## INGREDIENTS

- 1 **Caffè Vanilio** capsule
- 2 oz. Baileys Irish Cream Liqueur, or similar
- Whipped cream, for garnish
- Chocolate shavings, for garnish

## SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine brewed capsule and Baileys.
- Add ice. Shake to chill.
- Strain into a martini glass.
- Garnish with whipped cream and chocolate shavings.

# CONGO SUNSET SPRITZ

The flavor of this tonic is as alluring as the setting Congo sun — deeply red and deliciously dense.



**CONGO  
ORGANIC**



## INGREDIENTS

- 1 **Congo Organic** capsule, brewed and cooled
- 1 ½ oz. raspberry vodka
- 1 oz. Campari liqueur
- 6 oz. sparkling water, such as Perrier
- Ice

## SPECIAL EQUIPMENT

- Tumbler Glass
- Small Espresso Glass or Pitcher

## DIRECTIONS

- Brew capsule and allow to cool.
- Fill glass halfway with ice.
- Add vodka to glass.
- Slowly add Campari to glass.
- Top with brewed coffee.

# PB&C MARTINI

Peanut butter and chocolate? Coffee? The rich, toasted notes of **Intenso** are a perfect match for the flavors here. Nut milk provides both richness and a lighter sip.



**INTENSO**



## INGREDIENTS

- 1 **Intenso** capsule, brewed and cooled
- 1 ½ oz. peanut butter whiskey
- 1 oz. Kahlúa
- 2 oz. macadamia nut milk or other milk
- Ice
- Chocolate Shavings, optional

## SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

## DIRECTIONS

- In cocktail shaker, combine whiskey, Kahlúa, milk and espresso.
- Add ice to fill. Cover and shake to chill.
- Strain into martini glass.
- Top with chocolate shavings.

# INTENSO SANGRIA

**Ice Intenso** adds a delicious layer of depth to rich and fruity red sangria.



**ICE  
INTENSO**



## INGREDIENTS

- 1 **Ice Intenso** capsule, brewed and cooled
- 4 oz. red wine, Merlot recommended
- 2 oz. brandy
- 1 oz. Cointreau, or triple sec
- 3 oz. pomegranate juice
- Orange, for garnish
- Ice

## SPECIAL EQUIPMENT

- Wine Glass or View Recipe Glass
- Small Pitcher
- Knife
- Cutting Board

## DIRECTIONS

- In a pitcher, combine espresso, red wine, brandy, Cointreau and pomegranate juice. Stir well.\*
- Fill glass with ice.
- Cut orange in half and slice two thin wheels from the center. Cut the wheels into half-moons and drop two into glass.
- Pour sangria into glass.

\***NOTE:** If making ahead of time, cover and refrigerate mixture for several hours or overnight. Stir before serving.

# INTENSO MACCHIATO MARTINI

Peanut butter and chocolate are a beloved combination, especially mixed in a cocktail with a touch of espresso. The frothy topper raises the bar on the standard pour.



**ICE  
INTENSO**



## INGREDIENTS

- 1 Ice Intenso capsule
- 1 oz. plain vodka
- 1 ½ oz. peanut butter whiskey
- 2 oz. Kahlúa
- Ice
- 4 oz. cold milk
- Chocolate bar

## SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker
- Frothing Device/Frothing Pitcher
- Zester/Peeler

## DIRECTIONS

- Use your Frothing Device to froth milk for cappuccinos. Use a cold froth option if available. Set aside in small pitcher.
- In a cocktail shaker, combine vodka, whiskey and Kahlúa.
- Fill cocktail shaker with ice, cover and shake lightly to chill.
- Strain into martini glass. Carefully spoon milk foam over the surface of the martini.
- Use zester to shave chocolate onto surface.

# WHITE COCONUT MARTINI

Cool and indulgent, this drink is a perfect way to showcase the softer profile of **Bianco Delicato**.



**BIANCO  
DELICATO**



## INGREDIENTS

- 1 **Bianco Delicato** capsule
- 3 oz. half and half
- 3 oz. coconut rum, such as Malibu
- Shredded coconut, for garnish

## SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine half and half and coconut rum.
- Use your machine to brew capsule directly into shaker.
- Fill shaker with ice and shake until well chilled and frothy.
- Strain into a martini glass. Garnish with coconut.

# BOURBON CARAMEL LATTE

This sweet and smooth creation will warm you up... during a cold winter's night, or anytime throughout the year.



RECOMMENDED  
**RISTRETTO  
INTENSO**



## INGREDIENTS

- 2 **Ristretto Intenso** capsules
- 2 oz. bourbon caramel syrup or bourbon (of your choice)
- 2 tbs. caramel sauce, plus more for garnish
- Frothed milk
- Whipped cream, for garnish

## SPECIAL EQUIPMENT

- **Nespresso Mug**

## DIRECTIONS

- In a **Nespresso Mug**, add caramel sauce and bourbon.
- Brew 1 capsule directly into mug.
- Stir to combine.
- Use your machine to add froth and additional capsule.
- Top with whipped cream and drizzle with caramel sauce.

# KAHLÚA CARAMEL MARTINI

This martini blends the tasty combination of caramel and chocolate with the enhancement of **Caffè Caramello** for a truly indulgent experience.



**CAFFÈ  
CARMELLO**



## INGREDIENTS

- 1 **Caffè Caramello** capsule
- 1 ½ oz. Kahlúa, or other coffee-flavored liqueur
- 1 oz. vodka
- 1 oz. cream
- Caramel sauce, for garnish
- Whipped cream, for garnish (optional)

## SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

## DIRECTIONS

- Drizzle caramel sauce down the sides of a martini glass.
- In a cocktail shaker, add brewed capsule, Kahlúa, vodka and cream.
- Add ice and shake until well chilled.
- Strain into martini glass. Drizzle surface with caramel sauce.
- Garnish with a dollop of whipped cream (optional).

# THE NESPRESSO MARTINI

A favorite at **Nespresso** Events, this cocktail showcases the wonderfully simple combination of chocolate and espresso flavors.



RECOMMENDED  
**RISTRETTO**



## INGREDIENTS

- 1 **Ristretto** capsule
- 1 oz. white crème de cocoa
- 2 oz. good-quality vodka
- White chocolate shavings, for garnish (optional)

## SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine all ingredients.
- Add ice and shake until well chilled.
- Strain into a martini glass.
- Top with white chocolate shavings.

# SUNRISE MIMOSA

A coffee cocktail with agave and apricot nectar, topped with champagne.



RECOMMENDED  
**FINEZZO**



## INGREDIENTS

- 2 **Finezzo** capsules
- 3 oz. apricot nectar
- 2 oz. light agave nectar
- Champagne
- Blackberry twists, for garnish

## SPECIAL EQUIPMENT

- Champagne Flute
- Pitcher

## DIRECTIONS

- Brew both capsules into cup and set aside.
- In a pitcher, combine apricot nectar, light agave syrup and brewed coffee.
- Place in refrigerator to chill for 2 hours.
- To serve, pour 5 oz. of base mixture into champagne flute and top off with desired amount of champagne.
- Garnish with blackberry (optional).
- Makes 4.

# APEROL SPRITZ CAFÉ

Bracingly effervescent, the Aperol Spritz defines a posh get-together. Keeping it classy, we added a splash of chilled coffee here, for a little depth in a sparkly sea of bubbles.



RECOMMENDED  
**DECAFFEINATO**

● ————— ● ————— ●  
SIMPLE                      INTERMEDIATE                      ADVANCED



## INGREDIENTS

- 1 **Decaffeinato** capsule, brewed and cooled
- 3 oz. Aperol, or similar
- Prosecco
- Club soda, optional
- Orange wheel slice, for garnish
- Ice

## SPECIAL EQUIPMENT

- Large Wine Glass
- Large Spoon

## DIRECTIONS

- Add Aperol to glass. Fill glass with ice.
- Carefully pour prosecco into glass to almost fill.
- Slowly pour espresso over back of spoon to “float” a layer on top of the drink.
- Drop wheel of orange onto the surface of the drink.
- Add a dash of club soda to lighten the taste, if desired.

# FRENCH TOAST AND COFFEE MARTINI

The flavors of toasty vanilla and cinnamon are such an ideal pairing with coffee, you'll understand why we made breakfast into a martini.



CAFFÈ CARAMELLO  
OR CAFFÈ VANILIO



## INGREDIENTS

- 1 Caffè Caramello or Caffè Vanilio capsule, brewed and cooled
- 3 oz. RumChata liqueur
- 1 oz. cinnamon whiskey
- Ice
- Cinnamon sugar, for garnish

## SPECIAL EQUIPMENT

- Martini Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine rum, whiskey and espresso.
- Add ice to shaker and shake until frothy, about 15 seconds.
- Strain into chilled martini glass.
- Garnish with a sprinkle of cinnamon sugar.

# BOOZY BERRY

This spirit-forward concoction capitalizes on the unique 'red fruit' profile of **Colombia Organic**.



**COLOMBIA  
ORGANIC**



## INGREDIENTS

- 1 **Colombia Organic** capsule, brewed and cooled
- 1 ½ oz. vodka
- 1 oz. Chambord
- 1 oz. Campari
- Ice cubes
- Raspberry, for garnish
- Blackberry, for garnish

## SPECIAL EQUIPMENT

- Wide-mouth Jar/Pitcher or Shaker with strainer
- Spoon or Bar Spoon
- Martini or Coupe Glass

## DIRECTIONS

- In jar/pitcher/shaker, combine vodka, Chambord, Campari and cooled espresso.
- Add about 4–5 ice cubes and stir to chill well.
- Place raspberry into glass.
- Strain mixture in pitcher into glass.
- Place blackberry on glass rim.

# THE LLAMA

A take on the classic Pisco Sour, this drink is surprisingly unique... and may become a new favorite!



**PERU  
ORGANIC**



## INGREDIENTS

- 1 **Peru Organic** capsule, brewed as Espresso (1.35 oz.) and cooled
- 2 oz. pisco
- 1 egg white
- 1 oz. fresh lime juice
- 1 oz. simple syrup
- Lime wedge, for garnish

## SPECIAL EQUIPMENT

- Coupe or Martini Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine all ingredients.
- With lid secure, shake very well for 30 seconds.
- Strain into chilled glass, making sure to include foam.
- Garnish with lime wedge.

# SPICED COFFEE

Imbibe in this potent tonic, where coffee tops a long list of warm flavors like brandy, orange and cinnamon.



RECOMMENDED  
**RISTRETTO**



## INGREDIENTS

- 1 Ristretto capsule
- 1 ½ oz. brandy
- 1 ½ oz. Cointreau or orange-flavored liqueur
- 1 tsp. sugar
- Lemon zest
- Twisted orange peel
- Ice

## SPECIAL EQUIPMENT

- Rocks Glass

## DIRECTIONS

- In a rocks glass, combine brandy, orange liqueur, lemon zest and sugar, stir.
- Brew capsule directly into glass.
- Add ice.
- Garnish with twisted orange peel.

# NESPRESSO OLD FASHIONED

Old Time Cocktails are experiencing a wild resurgence, often with new and interesting additions to the normal ingredients list. Here, bitter and complex coffee expertly marries with the rich flavors of bourbon and bitters.



RECOMMENDED  
**RISTRETTO  
INTENSO**



## INGREDIENTS

- 1 **Ristretto Intenso** capsule
- 1 ½ oz. rye (or bourbon)
- 2 dashes of bitters
- 1 sugar cube or ½ tsp. of loose sugar
- Ice
- Orange peel, for garnish

## SPECIAL EQUIPMENT

- Coupe Glass
- Cocktail Shaker

## DIRECTIONS

- In a cocktail shaker, combine rye (or bourbon) and brewed capsule.
- Add ice and shake until well chilled, set aside.
- In a coupe glass, add sugar and bitters, mix until blended.
- Strain contents in cocktail shaker into glass, garnish with orange peel.

# NEGRONI CAFÉ

The Negroni is a new classic — a must on any well-curated cocktail menu. Remarkably, the addition of espresso only improves upon the signature sweet and savory profile.



RECOMMENDED  
**INTENSO**



## INGREDIENTS

- 1 **Intenso** capsule, brewed and cooled
- 2 oz. dry gin
- 2 oz. Campari, or similar
- 1 oz. dry vermouth
- Ice, large cubes, preferably
- Orange peel, for garnish

## SPECIAL EQUIPMENT

- Mixing Glass and Spoon
- Cocktail Strainer
- Tumbler Glass, to serve

## DIRECTIONS

- In a large mixing glass, combine gin, Campari, vermouth and espresso.
- Add ice and stir several times to chill all ingredients.
- Strain into tumbler glass and add fresh ice cubes.
- Garnish with twisted orange peel.

# NESPRESSO MOJITO

A carefully crafted blend of fresh mint and **Nespresso** creates a balanced, refreshing cocktail experience.



RECOMMENDED  
**LEGGERO**



## INGREDIENTS

- 1 **Leggero** capsule
- 2 tbs. sugar
- 2 oz. good-quality light rum
- 7 mint leaves
- ¼ lime
- 4 oz. sparkling water
- Ice

## SPECIAL EQUIPMENT

- Tall Recipe Glass
- Muddler
- Cocktail Shaker

## DIRECTIONS

- In a Tall Recipe Glass add sugar, mint leaves and squeezed lime juice.
- Muddle all ingredients and add ice then set aside.
- Brew capsule directly into a cocktail shaker.
- Add ice and rum, shake to chill.
- Strain into glass.
- Add sparkling water to glass.

# VANILLA GINGERBREAD MARTINI

This martini is scented with warming vanilla and spices.



**CAFFÈ  
VANILIO**



## INGREDIENTS

- 1 **Caffè Vanilio** capsule, brewed and cooled
- 1 oz. vanilla vodka
- 1 ½ oz. gingerbread liqueur
- 4 oz. half-and-half
- ¼ tsp. vanilla extract
- ¼ tsp. cinnamon
- Pinch grated nutmeg
- Pinch grated cloves
- 1 whole clove, for garnish
- Raw sugar, for garnish
- Ice

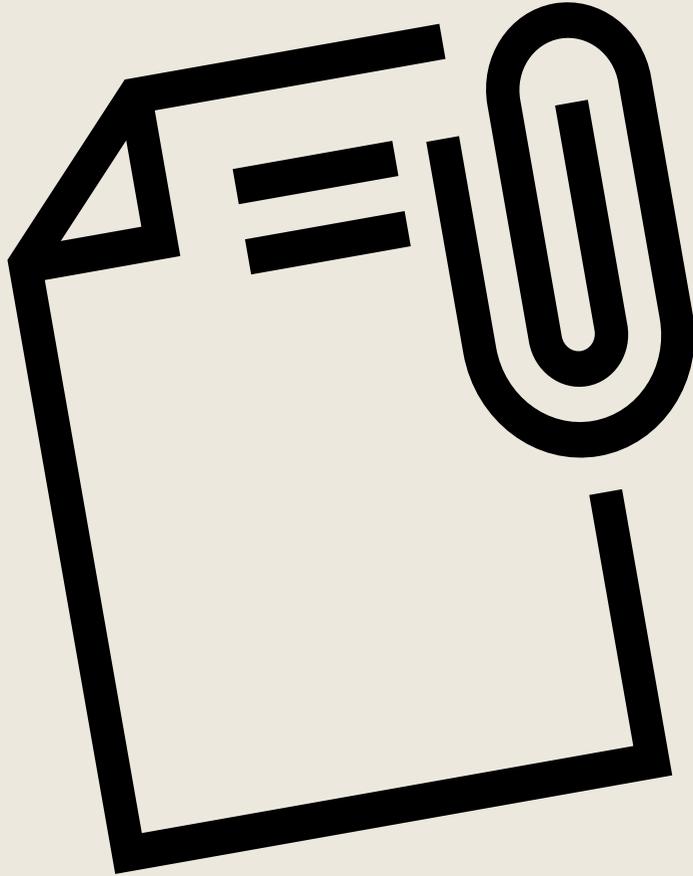
## SPECIAL EQUIPMENT

- Cocktail Shaker
- Martini Glass
- Tall Latte Glass

## DIRECTIONS

- In a cocktail shaker, combine all ingredients except whole clove and raw sugar.
- Add ice, cover and shake until well-chilled and frothy.
- Strain into martini glass.
- Garnish with 1 whole clove and sprinkle of raw sugar.

# APPENDIX



# COFFEE PORTFOLIO



-  Ristretto 0.85 oz/25 ml
-  Espresso 1.35 oz/40 ml
-  Lungo 3.75 oz/110 ml
-  Americano 6.5oz/192 ml
-  Large Americano 9oz/266 ml

-  To drink with milk
-  To drink over ice

# INTRODUCING THE NEW CLASSICS RANGE FROM NESPRESSO PROFESSIONAL

We have refined our range of Classic coffee blends  
and given them new names and packaging.

RISTRETTO INTENSO



RISTRETTO INTENSO



ESPRESSO LEGGERO



LEGGERO



RISTRETTO



RISTRETTO



LUNGO LEGGERO



FINEZZO



LUNGO FORTE



INTENSO (NEW!)



ESPRESSO DECAFFEINATO



DECAFFEINATO



ESPRESSO FORTE



FORTE



LUNGO DECAFFEINATO



DISCONTINUED

