

COFFEE CREATIONS



NESPRESSO®

COFFEE CREATIONS

Our teams from around the world have found inspiration for every taste.

Animate your gatherings and reveal your inner Barista with our coffee creations.

COFFEE & MILK

At **Nespresso**, we want to give you a deeper experience with our coffee. But what about milk? Why does milk matter?

A lot of us add milk to our coffee, this is why it's important to understand the relationship between coffee and milk. Keep in mind that the length of the coffee, its blend, the quality of the milk, the foam and the foaming technology contribute to the ultimate taste of your coffee and milk recipe.

Here are a few tips from our Coffee Experts to ensure an exceptional in-cup result:

- Make sure the milk is fresh. Fresh milk foams better.
- Always use cold milk. Store it in the refrigerator at around 4° C.
- Opt for any type of milk that contains minimum 2.5 g/L of proteins to ensure the best foam.

There is no one standard milk; all are slightly different due to the different feed, breeds and processes applied to treat it. Test different milks available to you to observe differences.

Nespresso recommends the following type of milk:

Dairy Milk (non-fat or skimmed)

Oat Milk

Soy Milk

Almond Milk (unsweetened)

ALL RECIPES

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SAFRON PISTACHIO DELIGHT



SAFRON PISTACHIO DELIGHT



INGREDIENTS

40ml **Ispirazione Arpeggio Firenze**

A pinch of pistachios

10ml honey

70ml cold milk

7 pcs saffron

ACCESSORIES

VIEW Cappuccino Cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the honey into the **VIEW** Cappuccino Cup.
2. Add the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button.
3. Pour the mix and extract the **Ispirazione Arpeggio Firenze** into the **VIEW** Cappuccino Cup.
4. Garnish with crushed pistachios and saffron.

AL MANN AND AL SALWA



AL MANN AND AL SALWA



INGREDIENTS

25ml **Barista Creations Chiaro**

20ml cardamom syrup

280ml cold milk

A pinch of crushed almonds

A pinch of crushed pistachios

ACCESSORIES

VIEW Recipe Glass

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the cardamom syrup with the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button.
2. Pour the mix in the **VIEW** Recipe Glass.
3. Extract the **Barista Creations Chiaro** directly in the glass.
4. Garnish with a pinch of crushed almonds and pistachios.

CINNA-BERRY



CINNA-BERRY



INGREDIENTS

40ml **Master Origin India**

6 ice cubes

1 tsp raspberry jam

20ml cinnamon syrup

20ml apple juice

ACCESSORIES

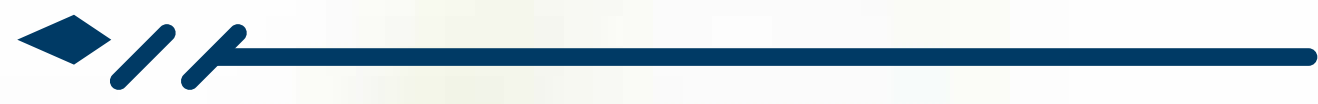
VIEW Recipe Glass

Shaker

INSTRUCTIONS

1. Extract the **Master Origin India** and let it rest aside.
2. Add all the other ingredients in a shaker with ice cubes. Shake for 10 seconds. Strain twice.
3. Add 2-3 cubes and the mix in the **VIEW** Recipe Glass.
4. Slowly add the **Master Origin India** into the **VIEW** Recipe Glass.
5. Garnish with a cinnamon stick and basil leaves.

CARDAMOM DELIGHT



CARDAMOM DELIGHT



INGREDIENTS

110ml **Master Origin Indonesia**

A pinch of cardamom powder

3 whole green cardamom seeds

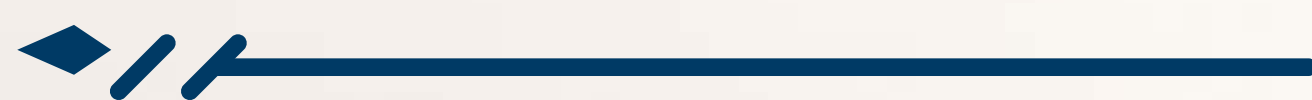
ACCESSORIES

VIEW Lungo Cup

INSTRUCTIONS

1. Extract the **Master Origin Indonesia** into the **VIEW** Lungo Cup.
2. Garnish with a pinch of cardamom powder and cardamom seeds.

HILAL GOURMET



HILAL GOURMET



INGREDIENTS

110ml **Master Origin Nicaragua**

10ml honey

A pinch of pistachios

Whipped cream

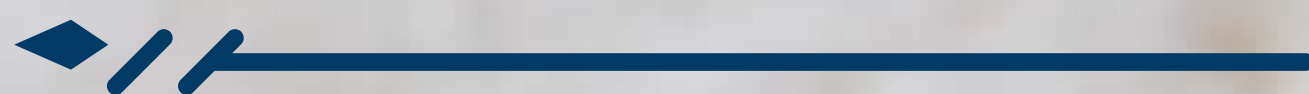
ACCESSORIES

VIEW Lungo Glass

INSTRUCTIONS

1. Extract the **Master Origin Indonesia** into the **VIEW** Lungo Glass.
2. Garnish with whipped cream, honey and crushed pistachios.

AGAVE OAT CAPPUCINO



AGAVE OAT CAPPUCCINO



INGREDIENTS

25ml **Barista Creations Scuro**

120ml oat milk

1 tsp agave syrup

ACCESSORIES

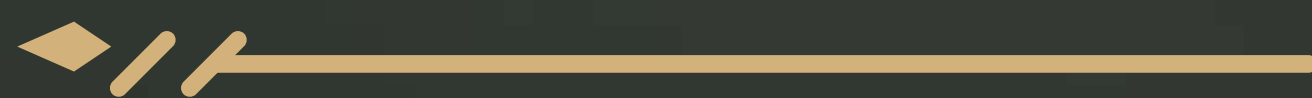
VIEW Lungo Glass

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the oat milk into the **Nespresso Aeroccino** or the **Nespresso Barista Device**. Close the lid, select the “Hot Milk” recipe on the device and press the start button.
2. Pour the agave syrup into the **VIEW** Lungo Glass.
3. Gently pour the hot milk into the Glass.
4. Extract the **Barista Creations Scuro** over it.

BLANC DE MOCHA



BLANC DE MOCHA



INGREDIENTS

40ml **Ispirazione Genova Livanto**

25ml white chocolate or white chocolate sauce

150ml cold milk

15g condensed milk

6 ice cubes

ACCESSORIES

VIEW Mug

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

3. Add the white chocolate, condensed milk, cold milk and 3 ice cubes into the **Nespresso Aeroccino** or the **Nespresso Barista Device**. Close the lid, select the “Latte Macchiato” recipe on the device and press the start button.

2. Pour the mix in a **VIEW** Mug.

3. Extract the **Ispirazione Genova** and add the rest of the milk foam.

4. Garnish with some dark cocoa powder.

KARAK NES



KARAK NES



INGREDIENTS

40ml **Master Origin India**

A pinch each of ginger, cardamom and cinnamon powder

40g condensed milk

150ml cold milk

3 ice cubes

ACCESSORIES

VIEW Mug

Nespresso Barista Device

INSTRUCTIONS

1. Extract the **Master Origin India** directly into the **Nespresso Barista** device.
2. Add the ice cubes, condensed milk, all the spices and the cold milk into the **Nespresso Barista** Device. Close the lid, select the “Ice Frappe” recipe on the device and press the start button.
3. Add the ice cubes and the mix into the **VIEW** Mug.
4. Garnish with a pinch of each spice.

SPANISH LATTE



SPANISH LATTE



INGREDIENTS

110ml **Envivo Lungo**

50g condensed milk

150ml cold milk

ACCESSORIES

VIEW Mug

Nespresso Barista Device

INSTRUCTIONS

1. Add the condensed milk into the **VIEW** Mug.
2. Add the cold milk into the **Nespresso Barista** Device or **Nespresso Aeroccino**. Close the lid, select the “Latte Macchiato” recipe on the device and press the start button.
3. Add the mix and extract the **Envivo Lungo** into the **VIEW** Mug.

SALTED CARAMEL MACHIATTO



SALTED CARAMEL MACHIATTO



INGREDIENTS

40ml **Ispirazione Venezia**

10ml vanilla syrup

150ml cold milk

40ml salted caramel sauce

ACCESSORIES

VIEW Mug

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the salted caramel sauce and the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Latte Macchiato” recipe on the device and press the start button.
2. Pour the vanilla syrup and then the hot milk into the **VIEW** Mug.
3. Extract the **Ispirazione Venezia** into the **VIEW** Mug.
4. Garnish with caramel sauce.

NAPOLI HONEY



NAPOLI HONEY



INGREDIENTS

40ml **Ispirazione Napoli**

40ml cold milk

Honey

A pinch of cinnamon powder

ACCESSORIES

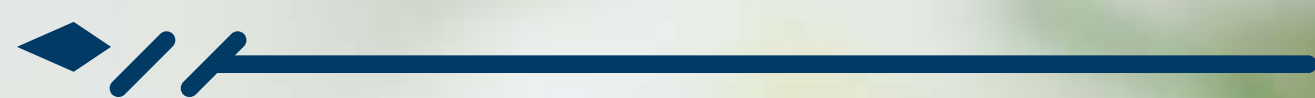
VIEW Cappuccino cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button.
2. Pour the mix and extract the **Ispirazione Napoli** into the **VIEW** Cappuccino Cup.
3. Garnish with honey and a pinch of cinnamon powder.

DÉLICE AUX FIGUES



DÉLICE AUX FIGUES



INGREDIENTS

25ml **Barista Creations Chiaro**

10ml fig syrup

60ml cold milk

Fresh or dry slices of fig

ACCESSORIES

VIEW Cappuccino cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the fig syrup into the **VIEW** Cappuccino Cup. Add the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button.
2. Pour the mix and extract the **Barista Creations Chiaro** into the **VIEW** Cappuccino Cup.
3. Garnish with dry or fresh slices of fig.

LAVENDER CAPPUCINO



LAVENDAR CAPPUCINO



INGREDIENTS

40ml **Ispirazione Firenze Arpeggio Decaffeinato**

5ml vanilla syrup

10ml lavender syrup

100ml cold milk

A pinch of fresh lavender

ACCESSORIES

VIEW Cappuccino cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the vanilla syrup, the lavender syrup and the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button.
2. Pour the mix and extract the **Ispirazione Firenze Arpeggio Decaffeinato** into the **VIEW Cappuccino Cup**.
3. Garnish with fresh lavender.

CAPPUCCINO D'AMOUR ROSÉ



CAPPUCCINO D'AMOUR ROSÉ



INGREDIENTS

25ml **Barista Creations Vanilla Eclair**

100ml soy milk

10ml beetroot juice

½ tsp cardamom powder

ACCESSORIES

VIEW Cappuccino cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the soy milk, the beetroot juice and the cardamom powder into the Nespresso Barista Device or Nespresso Aeroccino. Close the lid, select the “Cappuccino” recipe and press the start button.

2. Pour the mix and extract the **Barista Creations Vanilla Eclair** into the **VIEW** Cappuccino Cup.

DOLCE TRUFFLE CAPPUCCINO



DOLCE TRUFFLE CAPPUCCINO



INGREDIENTS

25ml **Barista Creations Chocolate Truffle**

100ml cold milk

10g dolce de leche

1 tsp cocoa powder

Nespresso Dark Chocolate

ACCESSORIES

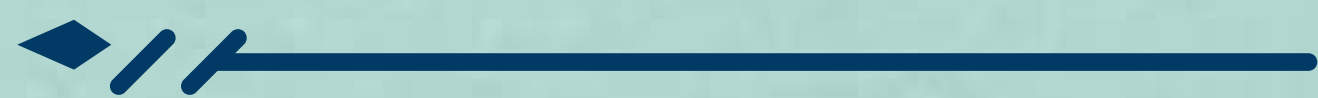
VIEW Cappuccino cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button.
2. Add the dolce de leche into a **VIEW** Cappuccino Cup. Pour the mix and extract 25ml of **Barista Creations Chocolate Truffle** into the **VIEW** Cappuccino Cup.
3. Garnish with grated **Nespresso Dark Chocolate** and cocoa powder.

CRAZY NUTS LATTE



CRAZY NUTS LATTE



INGREDIENTS

2 x 40ml **Ispirazione Roma**
or 80ml **Double Espresso Scuro**
200ml cold milk
20ml toffee nut syrup
Whipped cream

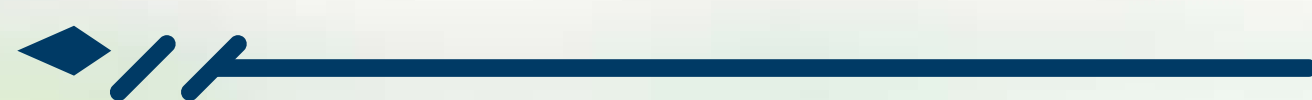
ACCESSORIES

VIEW Cappuccino recipe
Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. the **Nespresso Aeroccino** or the **Nespresso Barista Device**. Close the lid, select the “Latte Macchiato” recipe on the device and press the start button.
2. Pour the mix and extract 2 **Ispirazione Roma** or 1 **Double Espresso Scuro** in the **VIEW** Recipe Glass. Garnish with whipped cream and a pinch of crushed pistachios.
3. Garnish with whipped cream and a pinch of crushed pistachios.

GOLDEN TURMERIC LATTE



GOLDEN TURMERIC LATTE



INGREDIENTS

40ml **Barista Creations Caramel Crème Brûlée**

120ml soy milk

1 tsp turmeric powder

ACCESSORIES

VIEW Lungo Cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add the soy milk and the turmeric powder into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Latte Macchiato” recipe and press the start button.
2. Pour the mix and extract the **Barista Creations Caramel Crème Brûlée** into an **ORIGIN Lungo Cup**.
3. Sprinkle a little turmeric powder over for decoration.

WARD COFFEE



WARD COFFEE



INGREDIENTS

40ml **Master Origin India**

2 tsp rose syrup

110ml cold milk

Ice cubes

A pinch of crushed pistachios

A pinch of dried rose petals

Whipped cream

ACCESSORIES

VIEW Lungo Cup

Nespresso Barista Device or Nespresso Aeroccino

INSTRUCTIONS

1. Add the cold milk and the rose syrup into the **Nespresso Barista Device or Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button.
2. Pour the mix and extract the **Master Origin India** into the **ORIGIN Lungo Cup**.
3. Garnish with whipped cream, crushed pistachios and rose petals.

DARK CHOCO PISTACCINO



DARK CHOCO PISTACCINO



INGREDIENTS

40ml **Ispirazione Palermo Kazaar**

60ml cold milk

A pinch of cinnamon powder

1 piece of Nespresso dark chocolate

A pinch of crushed pistachios

Whipped cream

ACCESSORIES

VIEW Lungo Cup

Nespresso Barista Device or **Nespresso Aeroccino**

INSTRUCTIONS

1. Add a pinch of cinnamon powder in the **ORIGIN** Lungo Cup with the **Nespresso dark chocolate** and extract the **Ispirazione Palermo Kazaar**.
2. Add the cold milk into the **Nespresso Barista Device** or **Nespresso Aeroccino**. Close the lid, select the “Cappuccino” recipe on the device and press the start button. Pour the hot milk into the **ORIGIN** Lungo Cup.
3. Garnish with whipped cream, crushed pistachios and cinnamon powder.

CARAMEL COOKIE AND LEMON ZEST



CARAMEL COOKIE AND LEMON ZEST



INGREDIENTS

230ml **Barista Creations Caramel Cookie**

200ml cold milk

A pinch of lemon zest

ACCESSORIES

VERTUO Recipe Glass

INSTRUCTIONS

1. Add the cold milk into the **Nespresso Barista Device** or the **Nespresso Aeroccino**. Close the lid, select the “Hot Milk” recipe on the device and press the start button.
2. Pour the milk into the **VERTUO** Recipe Glass.
3. Extract the **Barista Creations Caramel Cookie**.
4. Garnish with some lemon zest.

HAZELINO MUFFIN COCONUT FLAKE



HAZELINO MUFFIN COCONUT FLAKE



INGREDIENTS

230ml **Barista Creations Hazelino Muffin**

200ml cold milk

A pinch of coconut flakes

ACCESSORIES

VERTUO Recipe Glass

INSTRUCTIONS

1. Add the cold milk into the **Nespresso Barista Device** or the **Nespresso Aeroccino**. Close the lid, select the “Hot Milk” recipe on the device and press the start button.
2. Pour the milk into the **VERTUO** Recipe Glass.
3. Extract the **Barista Creations Hazelino Muffin**.
4. Garnish with some coconut flakes.

VANILLA CUSTARD PIE AND LAVENDER LATTE



VANILLA CUSTARD PIE AND LAVENDER LATTE



INGREDIENTS

230ml **Barista Creations Vanilla Custard Pie**

200ml cold milk

10ml lavender syrup

A pinch of fresh lavender

ACCESSORIES

VERTUO Recipe Glass

INSTRUCTIONS

1. Add the cold milk and the lavender syrup into the **Nespresso Barista Device** or the **Nespresso Aeroccino**. Close the lid, select the “Hot Milk” recipe on the device and press the start button.
2. Pour the milk into the **VERTUO** Recipe Glass.
3. Extract the **Barista Creations Vanilla Custard Pie**.
4. Garnish with some fresh lavender.

WHY DO WE USE ALUMINIUM?

Aluminium is the best material to protect the freshness, taste and quality of your coffee. The use of aluminium means there is no need for additional over-packaging to protect freshness and taste. And, as a naturally-occurring metal, it is **infinitely recyclable**, with an estimated 75% of all aluminium ever produced still in use today.

How and why you should recycle your capsules?

The life cycle of a coffee pod doesn't end when you finish sipping your favourite cup of **Nespresso**. The capsules and coffee grounds can be reused in new and innovative ways to create fertiliser, cars, bicycles, computers and more.

Disposing of your coffee pods may seem like a chore but with **Nespresso's** recycling program you can enjoy delicious coffee made with ease, and make a difference to the world we live in.

How are the recyclable coffee pods reused?

The aluminium is sent for smelting and refining. The refined metal can then be used for a wide range of products, such as homewares, bikes, computers, cars, knives, BBQ tongs, ladders, window frames or maybe, just maybe, another coffee capsule.

Once separated from the aluminium, the recovered coffee grounds are sent to a local composting facility. Coffee grounds are an excellent nitrogen source for composting and can be used in compost fertiliser to enrich large areas of soil such as rice fields or even farms and parks.

How can you recycle your coffee pods?

There are a few ways you can recycle your used **Nespresso** aluminium coffee capsules:

Return your used aluminium capsules to a **Nespresso** Boutique or return your used aluminium capsules directly to the person in charge of your **Nespresso** delivery.

Responsibility means recyclability.

Delivering premium coffee, cup after cup, comes with accountability. To you, naturally, and also to the world we live in.

This is why **Nespresso** is committed to doing business responsibly, looking for ways to make a difference wherever we can.

NOTES

We've created these recipes
using **Nespresso** accessories.
Please check their availability in your country
or use the accessories you have at home.

