



PERFECT REFRESHMENT FOR LOVERS OF COFFEE

TRADITIONAL ICED COFFEE



What combines the best of both worlds? You've got it - a really good, traditional iced coffee! The delicious combination of aromatic coffee beans and icy refreshment is just perfect for a hot summer's day. But you don't have to dash to the nearest coffee shop to get one. You can easily make one at home in your kitchen.

INGREDIENTS (serves 1):

- » 200 ml coffee
- » 1 tsp sugar
- » 2 scoops of vanilla ice cream
- » 50 g whipping cream
- » Chocolate flakes, caramel sauce or syrup to garnish

- 01.** First make the coffee and allow to cool completely.
- 02.** Then sweeten the coffee with sugar to taste.
- 03.** Whip the cream.
- 04.** Put the vanilla ice cream in a tall glass and fill with the cold coffee.
- 05.** Now top with whipped cream.
- 06.** If you wish, you can garnish the iced coffee with chocolate flakes, caramel sauce or syrup.

**THIS IS WHERE YOU CAN LET YOUR IMAGINATION
RUN FREE!**