

S M E G

MILK FROTHER
RECIPE BOOK

8 recipes

	Spring	2
	Rice drink with strawberry preserve, mint and ruby chocolate	
	Goat's milk latte macchiato with hazelnut cream and chopped toasted hazelnuts	
	Summer	6
	Coconut drink with ginger, coconut sugar and toasted cacao nibs	
	Summer iced cappuccino with cocoa and hazelnut chocolate shavings	
	Autumn	10
	Cappuccino macchiato with cinammon soya drink, cloves, star anise, cardamom and redcurrants	
	Whisky cream coffee with orange whipped cream	
	Winter	14
	Almond drink with pistachio cream and chopped pistachios	
	White hot chocolate with peanut caramel and toasted salted peanuts	

 10 minutes

 Medium

 2 glasses

INGREDIENTS

Rice drink 250 ml
Strawberry fruit preserve 50 g
Fresh strawberries 4-6
Ruby chocolate 50 g
Mint, 1 sprig
Sugar, as required

RICE DRINK WITH STRAWBERRY PRESERVE, MINT AND RUBY CHOCOLATE

Pour the rice drink into the milk frother jug, close the lid, and then select the HOT MILK WITH THICK FOAM programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Place the strawberry preserve into a glass along with the sliced strawberries and as much sugar as you like, and then add the hot frothed rice drink. Mix together.

Add the foam, then finish off your drink with the mint leaves and scatter shavings of the Ruby chocolate on top.

Serve your strawberry rice drink hot.



 5 minutes

 Easy

 2 glasses

INGREDIENTS

Goat's milk 250 ml
Espresso coffee 40 ml
Hazelnut cream 80 g
Chopped toasted hazelnuts 15 g
Sugar, as required

GOAT'S MILK LATTE MACCHIATO WITH HAZELNUT CREAM AND CHOPPED TOASTED HAZELNUTS

Prepare a short espresso coffee.

Pour the goat's milk into the milk frother jug, close the lid, and then select the HOT MILK WITH THICK FOAM programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Place the hazelnut cream into a glass along with as much sugar as you like, and then add the hot frothed goat's milk and the espresso coffee. Mix together.

Add the foam, then finish off your drink by sprinkling with the chopped toasted hazelnuts.

Serve your hazelnut latte macchiato hot.



 10 minutes

 Medium

 2 glasses

COCONUT DRINK WITH GINGER, COCONUT SUGAR AND TOASTED CACAO NIBS

Pour the coconut drink into the milk frother jug, close the lid, and then select the COLD MILK WITH THICK FOAM programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Place the peeled grated ginger into a glass along with as much coconut sugar as you like, and then add the cold frothed coconut drink. Mix together.

Add the foam, then finish off your drink by sprinkling with the toasted cacao nibs and coconut flakes.

Serve your ginger coconut drink cold.



 5 minutes

 Easy

 2 glasses

SUMMER ICED CAPPUCCINO WITH COCOA AND HAZELNUT CHOCOLATE SHAVINGS

Prepare a long espresso coffee.

Pour the milk into the milk frother jug, close the lid, and then select the COLD MILK WITH THICK FOAM programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Place the crushed ice in a glass along with as much liquid sweetener as you like, and then add the cold frothed milk and the espresso coffee. Mix together.

Add the foam, then finish off your drink by sprinkling with the cocoa and hazelnut dark chocolate shavings.

Serve your ice chocolate cappuccino cold.

INGREDIENTS

Whole milk 250 ml

Espresso coffee 60 ml

Hazelnut dark chocolate in shavings 25 g

Unsweetened cocoa, 1 spoonful

Crushed ice, as required

Liquid sweetener, as required



 20 minutes

 Medium

 2 glasses

INGREDIENTS

Soya drink 250 ml

Long espresso coffee 100 ml

Cinnamon powder 1-2 teaspoons

Cloves 3-4

Star anise 1

Cardamom pod 1-2

Redcurrants, 1 sprig

Cane sugar, as required

CAPPUCCINO MACCHIATO WITH CINAMMON SOYA DRINK, CLOVES, STAR ANISE, CARDAMOM AND REDCURRANTS

Prepare a long espresso coffee and place the cloves, star anise and cardamom in it to infuse.

Pour the soya drink into the milk frother jug, close the lid, and then select the HOT MILK WITH THICK FOAM programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Place the infused coffee into a glass, filtering out the whole spices, along with as much sugar as you like, and then add the hot frothed soya drink. Mix together.

Add the foam, then finish off your drink by sprinkling with the cinnamon and adding half a sprig of redcurrants.

Serve your cinnamon soya cappuccino macchiato hot.





5 minutes



Easy



2 small glasses

INGREDIENTS

Americano coffee 60 ml

Whisky cream 30 ml

Single cream 20 ml

Orange, 1

Whipped cream, as required

Cane sugar, as required

WHISKY CREAM COFFEE WITH ORANGE WHIPPED CREAM

Prepare the Americano coffee.

Pour the single cream, the whisky cream and the cane sugar into the milk frother jug, close the lid, and then select the HOT MILK programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Pour the coffee cream into a small glass, then add the whipped cream and finish the preparation with the grated zest of one orange.

Serve your whisky cream coffee hot.



 5 minutes

 Easy

 2 glasses

INGREDIENTS

Almond drink 250 ml
Pistachio cream 80 g
Whole toasted pistachios 20 g
Sugar, as required

ALMOND DRINK WITH PISTACHIO CREAM AND CHOPPED PISTACHIOS

Pour the almond drink into the milk frother jug, close the lid, and then select the HOT MILK WITH THICK FOAM programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Place the pistachio cream into a glass along with as much sugar as you like, and then add the hot frothed almond drink. Mix together.

Add the foam, then finish off your drink by sprinkling with the chopped toasted pistachio nuts.

Serve your almond pistachio drink hot.



 10 minutes

 Medium

 2 glasses

INGREDIENTS

Whole milk 250 ml

White chocolate 100 g

Peanut butter caramel 40 g

Peanuts 25 g

Salt flakes, as required

WHITE HOT CHOCOLATE WITH PEANUT CARAMEL AND TOASTED SALTED PEANUTS

Pour the milk and the white chocolate (cut into shavings) into the milk frother jug, close the lid, and then select the HOT CHOCOLATE programme.

Press the START/ STOP button to turn on the milk frother, and then wait until the programme has finished.

Pour the hot chocolate into a glass, and then add the peanut butter caramel and finish with the toasted peanuts and the salt flakes.

Serve your peanut caramel white hot chocolate hot.



smeg.com

