

DELIPRESS®

Delicious Coffee

Recipes

ICED VANILLA GINGERBREAD

with Americano Capsules



ICED VANILLA GINGERBREAD

withAmericano Capsules

Festive flavors added to the Americano brings refreshing and life to the festive period. These flavors compliments the mild bodied, medium roast of Americano to bring you a creamy mouthfeel, refreshing notes of ginger and aromatics of vanilla.



Ingredients (Recipe serves 1)

- 1 Americano capsule
- 200ml of cold Fresh Milk
- 7.5ml of MONIN Gingerbread Syrup
- Full glass of Ice
- 7.5ml of MONIN French Vanilla Syrup

Preparation

1. Prepare a glass full of Ice
2. Add 50ml of fresh milk into the milk frother, (press the button until it turn blue to froth cold milk) to prepare milk froth.
3. Add the rest of the milk into the glass.
4. Extract 1 Capsule of Americano Connoisseur (30ml) into a cup and transfer into the glass.
5. Add MONIN Vanilla Syrup & MONIN Gingerbread into the glass.
6. Top up the glass with milk froth.
7. Garnish with candied Ginger. (optional)

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Recipes

HAZELNUT & POPCORN LATTE

with Connoisseur Capsules



HAZELNUT & POPCORN LATTE

with Connoisseur Capsules

Created especially for the Connoisseur, adding fun flavors to enhance the nutty notes. Combined to bring you a fun & balanced cup.



Ingredients (Recipe serves 1)

- 1 Connoisseur capsule
- 7.5ml of MONIN Popcorn Syrup
- 7.5ml of MONIN Roasted Hazelnut Syrup
- 200ml of Fresh Milk

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth.
2. Extract 1 Capsule of Delipresso Connoisseur (30ml) into a cup.
3. Add MONIN Roasted Hazelnut Syrup & MONIN Popcorn Syrup into the cup.
4. Top up the cup with hot milk and milk froth.
5. Sprinkle Popcorns and Earl Grey Powder on the top. (optional)

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Recipes

ORANGE MOCHA MARTINI

with Saigon Moment Capsules



ORANGE MOCHA MARTINI

with Saigon Moment Capsules

Created especially for the Saigon Moment, uplifting with a sweet creamy finish. Bringing you a fun twist to a classic twist.



Ingredients (Recipe serves 1)

- 1 Saigon Moment capsule
- 30ml of Vodka
- 30ml of Chocolate Sauce
- 30ml of Fresh Milk
- 1 pc Orange Twist
- Ice Cubes

Preparation

1. Extract 1 Capsule of Delipresso Connoisseur (30ml) into a cup.
2. Add all ingredients into the glass of a Boston Shaker, top up fully with Ice and fix the metal bottom.
3. Shake to mix all ingredients well to create a foamy texture.
4. Using a Hawthorne strainer, strain the beverage into a chilled martini glass.
5. Twist the Orange twist to add orange oils in to the beverage, and drop orange twist into the glass.
6. Place 3 coffee beans on the surface of the beverage. (*optional)

ESPRESSO

Ingredients (Recipe serves 1)

- 1 Delipresso capsule

Preparation

1. Extract 1 Capsule of Delipresso (30ml) into a cup.
2. Serve with raw sugar on the side (optional)

ESPRESSO MACCHIATO

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 100ml of Milk

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth.
2. Extract 1 Capsule of Delipresso Connoisseur (30ml) into a demitasse.
3. Add a dash of Milk Foam to the top of the espresso.
4. Serve with raw sugar on the side (optional)

CAFÉ Latte

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 200ml of Fresh Milk

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth.
2. Extract 1 Capsule of Delipresso (30ml) into a cup.
3. Top up the cup with hot milk and milk froth.
4. Serve with raw sugar on the side (optional)

FLAT WHITE

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 200ml of Fresh Milk

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth.
2. Extract 1 Capsule of Delipresso (30ml) into a cup.
3. Top up the cup with only hot milk.
4. Serve with raw sugar on the side (optional)

CAPPUCCINO

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 180ml of Fresh Milk

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth, using the attachment with spring coil.
2. Extract 1 Capsule of Delipresso (30ml) into a cup.
3. Top up the cup with hot milk & froth.
4. Topped with Cocoa powder or Cinnamon powder (optional)

CAFÉ MOCHA

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 200ml of Fresh Milk
- 25ml of Chocolate Sauce

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth.
2. Extract 1 Capsule of Delipresso (30ml) into a cup with Chocolate Sauce.

3. Stir mixture well.
4. Top up the cup with hot milk and milk froth.

AMERICANO

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 200ml of Hot Water

Preparation

1. Prepare 200ml of Hot Water in a cup. (You may adjust water for different intensity)
2. Extract 1 Capsule of Delipresso (30ml) into the cup with hot water.
3. Serve with milk/raw sugar on the side (optional)

CAFÉ AU LAIT

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 100ml of Fresh Milk

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth.
2. Fill cup halfway with hot milk & froth.
3. Extract 1 Capsule of Delipresso (60ml) into the cup of milk.
4. Serve with raw sugar on the side (optional)

VANILLA LATTE

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 200ml of Fresh Milk
- 25ml of Vanilla Syrup

Preparation

1. Add milk into frother machine, place cover back in place (press the button, button turns red for hot milk) to prepare milk froth.

2. Extract 1 Capsule of Delipresso (30ml) into a cup with Vanilla Syrup.
3. Stir mixture well.
4. Top up the cup with hot milk and milk froth.

ESPRESSO ROMANO

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 1 Lemon Twist

Preparation

1. Extract 1 Capsule of Delipresso Connoisseur (30ml) into a demitasse.
2. Add a twist of Lemon to the Espresso.
3. Serve with raw sugar on the side (optional)

ESPRESSO CON PANNA

Ingredients (Recipe serves 1)

- 1 Delipresso capsule
- 15ml Whipped cream

Preparation

1. Extract 1 Capsule of Delipresso Connoisseur (30ml) into a demitasse.
2. Add whipped cream to the top of the Espresso.
3. Serve with raw sugar on the side (optional)