

MAROCCHINO FREDDO



INGREDIENTS

20–25 ml illy espresso
40 ml Fresh skimmed milk
20 ml Fresh, cold frothed skimmed milk
10 ml Liquid cane sugar
Sugar-free cocoa powder
Ice cubes

EQUIPMENT

150 ml illyfreddo glass
Measuring cup for cocktails
Boston shaker
Strainer
Professional mixer

PREPARATION

- 01** Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixer with ice cubes
- 02** Prepare 1 illy espresso in its cup
- 03** Put the following ingredients in the Boston shaker:
 - the ice cubes, leaving the Boston shaker three-quarters full
 - 10 ml liquid cane sugar
 - 40 ml fresh skimmed milk
 - cocoa powder (sprinkle all over the ice)
 - 1 illy espresso (add it as the very last ingredient)And then shake vigorously
- 04** Keep the ice in the Boston shaker and strain the mixture into the illyfreddo glass, filling it up to the lower side of the illy logo (remember to remove the ice from the glass)
- 05** Pour in the fresh skimmed milk that you previously frothed in the mixer
- 06** Sprinkle with cocoa powder for decoration

SERVICE



illyfreddo glass
or 6 oz tempered glass
(150 ml)
cod.75343

TAKEAWAY SERVICE



takeaway cup
(6 oz)
cod.5521



takeaway lid
(6 oz)
cod.4689

Le MERIDIEN

MAROCCHINO FREDDO

INGREDIENTS

20–25 ml illy espresso
40 ml Fresh skimmed milk
20 ml Fresh, cold frothed skimmed milk
10 ml Liquid cane sugar
Sugar-free cocoa powder
Ice cubes

EQUIPMENT

150 ml illyfreddo glass
Measuring cup for cocktails
Boston shaker
Strainer
Professional mixer

PREPARATION

- 01 Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixer with ice cubes
- 02 Prepare 1 illy espresso in its cup
- 03 Put the following ingredients in the Boston shaker:
 - the ice cubes, leaving the Boston shaker three-quarters full
 - 10 ml liquid cane sugar
 - 40 ml fresh skimmed milk
 - cocoa powder (sprinkle all over the ice)
 - 1 illy espresso (add it as the very last ingredient)And then shake vigorously
- 04 Keep the ice in the Boston shaker and strain the mixture into the illyfreddo glass, filling it up to the lower side of the illy logo (remember to remove the ice from the glass)
- 05 Pour in the fresh skimmed milk that you previously frothed in the mixer
- 06 Sprinkle with cocoa powder for decoration

SERVICE



illyfreddo glass
or 6 oz tempered glass
(150 ml)
cod:75343

TAKEAWAY SERVICE



takeaway cup
(6 oz)
cod:5521



takeaway lid
(6 oz)
cod:4689

Le MERIDIEN

FRAPPÉ AL CAFFÈ

INGREDIENTS

40–50 ml illy espresso
20 ml Liquid cane sugar
Ice cubes

EQUIPMENT

150 ml illyfreddo glass
Measuring cup for cocktails
Strainer
Professional mixer

PREPARATION

- 01** Prepare 2 illy espressos in their cups (or in the cappuccino cup)
- 02** Put the following ingredients in the mixer:
 - 5–6 ice cubes (the quantity varies according to the size of the ice cubes used)
 - 20 ml liquid cane sugar
 - 2 illy espressos (add them as the very last ingredient)
- 03** Strain and then pour into the illyfreddo glass

SERVICE



illyfreddo glass
or 6 oz tempered glass
(150 ml)
cod.75343

TAKEAWAY SERVICE



takeaway cup
(6 oz)
cod.5521

takeaway lid
(6 oz)
cod.4689

Le MERIDIEN

FRAPPÉ AL CAFFÈ

INGREDIENTS

40-50 ml illy espresso
20 ml liquid cane sugar
Ice cubes

EQUIPMENT

150 ml illyfreddo glass
Measuring cup for cocktails
Strainer
Professional mixer

PREPARATION

- 01 Prepare 2 illy espressos in their cups (or in the cappuccino cup)
- 02 Put the following ingredients in the mixer:
 - 5-6 ice cubes (the quantity varies according to the size of the ice cubes used)
 - 20 ml liquid cane sugar
 - 2 illy espressos (add them as the very last ingredient)
- 03 Strain and then pour into the illyfreddo glass

SERVICE



illyfreddo glass
or 6 oz tempered glass
(150 ml)
eod.75343

TAKEAWAY SERVICE



takeaway cup
(6 oz)
eod.5521

takeaway lid
(6 oz)
eod.4689

Le MERIDIEN

ESPRESSO SHAKERATO

INGREDIENTS

40–50 ml illy espresso
10 ml Liquid cane sugar
Ice cubes

EQUIPMENT

150 ml illyfreddo glass
Measuring cup for cocktails
Boston shaker
Strainer
Professional mixer

PREPARATION

- 01** Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixer with ice cubes
- 02** Prepare 2 illy espressos in their cups (or in a cappuccino cup)
- 03** Put the following ingredients in the Boston shaker or mixer:
 - the ice cubes, leaving the Boston shaker three-quarters full
 - 10 ml liquid cane sugar
 - 2 illy espressos (add as the very last ingredient)
- 04** After shaking or mixing, strain the mixture and pour into illyfreddo glass – remember to remove the ice from it



Le MERIDIEN

SERVICE



illyfreddo glass
or 6 oz tempered glass
(150 ml)
cod.75343

TAKEAWAY SERVICE



takeaway cup
(6 oz)
cod.5521



takeaway lid
(6 oz)
cod.4689

ESPRESSO SHAKERATO

INGREDIENTS

40–50 ml illy espresso
10 ml liquid cane sugar
Ice cubes

EQUIPMENT

150 ml illyfreddo glass
Measuring cup for cocktails
Boston shaker
Strainer
Professional mixer

PREPARATION

- 01 Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixer with ice cubes
- 02 Prepare 2 illy espressos in their cups (or in a cappuccino cup)
- 03 Put the following ingredients in the Boston shaker or mixer:
 - the ice cubes, leaving the Boston shaker three-quarters full
 - 10 ml liquid cane sugar
 - 2 illy espressos (add as the very last ingredient)
- 04 After shaking or mixing, strain the mixture and pour into illyfreddo glass — remember to remove the ice from it



Le MERIDIEN

SERVICE



illyfreddo glass
or 6 oz tempered glass
(150 ml)
eod75343

TAKEAWAY SERVICE



takeaway cup
(6 oz)
eod5521

takeaway lid
(6 oz)
eod4689