CAPPUCCINO

EN

HOT

Ingredients for 1 serving:

1 Espresso
Milk (70ml)

Equipment:

Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:

- Pour the cold milk into the jug of the Lavazza MP Mixer
- Insert the cappuccino whisk to the Mixer, fix the jug and activate the function - 1 dose
- Prepare the espresso in a cappuccino cup
- Once the cycle is complete, pour the foamed milk on top of the espresso to fill the cup

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	FUNCTION	DOSE
1	70 ml		1
2	130 ml		2
3	200 ml		3
4	250 ml		4

M

Kcal 54 **1** min

LATTE MACCHIATO

EN

HOT

Ingredients for 1 serving:

1 Espresso
Milk (200ml)
Lavazza EspresSOunique Syrups (3 doses - 15g)

Directions for 1 serving:

- Foam the milk using the espresso machine steamer
- Pour frothed milk into a large Lavazza glass
- Add selected syrup and pour gently the espresso over the foam

L

Kcal 167 **1** min

SOFT CAPPUCCINO AROMA

EN

HOT

Ingredients for 1 serving:

1 Espresso
Milk (70ml)
Lavazza EspresSOunique Syrups (3 doses - 15g)

Equipment:

Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:

- Pour the cold milk and selected syrup into MP Mixer jug
- Insert the cappuccino whisk to the Mixer, fix the jug and activate the function - 1 dose
- Prepare 1 espresso in a Lavazza cappuccino cup
- Once the cycle is complete, pour the foamed milk over the espresso to fill the cup

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	SYRUP	FUNCTION	DOSE
1	70 ml	3 doses		1
2	130 ml	6 doses		2
3	200 ml	9 doses		3
4	250 ml	12 doses		4

M

Kcal 99 **1** min **10** sec

LATTE GOLOSO

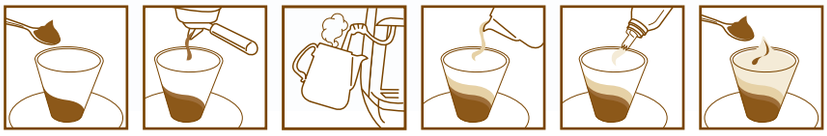
EN

HOT

Ingredients for 1 serving:

1 Long Espresso (50ml)
Milk (100ml)
Lavazza EspresSOunique Crunchy Sprinkles (4 teaspoons - approx. 40g)
Whipped cream

Directions for 1 serving:



- Place the crunchy sprinkles in a large Lavazza glass
- Prepare a long espresso
- Add the hot milk (not foamed)
- Top with whipped cream
- Garnish with selected Lavazza Crunchy Sprinkles

L

Kcal 444 **1** min **30** sec

ESPRESSO CHOCOLATTE

EN

HOT

Ingredients for 1 serving:
1 Espresso
Milk (130ml)
Hot Chocolate Powder-Mix (1 sachet)

Equipment:
Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:

- Pour cold milk into the MP Mixer jug
- Add hot chocolate powder mix and 1 espresso
- Insert the cappuccino whisk to the Mixer, fix the jug and activate the function - 3 doses
- Once the cycle is complete, pour into a large Lavazza glass

L

Kcal 173 **2** min

FROZEN

EN

COLD

Ingredients for 1 serving:

1 Espresso
Lavazza EspresSOunique powder mix (2 measuring scoops - 30g)
Milk (100ml)
Lavazza EspresSOunique Syrups (5 doses - 25g)
Ice (8 to 10 cubes)

Equipment:

Blender

Directions for 1 serving:

- Brew the espresso and pour it into the blender jar
- Add the cold milk (one small Lavazza glass)
- Add the Lavazza powder mix and selected syrup
- Add the ice cubes and blend (approx 10 sec)
- Serve in a large Lavazza glass with a straw

L

Kcal 226 **1** min **40** sec

ESPRESSO SHAKERATO

EN

COLD

Ingredients for 1 serving:

1 Long Espresso (50ml)
Sugar
Ice

Equipment:

Lavazza Multi-Purpose Mixer + Cold Products Jug + Cold Products Whisk
Or Shaker

Directions for 1 serving:

With the Lavazza Multi-Purpose Mixer:

- Pour in the MP Mixer jug: espresso, 2 sugar sachets and 3 ice cubes
- Insert the cold products whisk to the mixer, fix the jug and activate the function - 1 dose
- Once the cycle is complete, pour into a cocktail glass (approx. 200ml capacity)

With the Shaker:

- Place in the shaker: 5 to 6 ice cubes, 2 sugar sachets and espresso
- Close and shake vigorously for approximately 20 sec
- Pour into a cocktail glass (approx. 200ml capacity)

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	LONGESPRESSO	SUGAR	ICE CUBES	FUNCTION	DOSE
1	1	2 sachets	3 cubes		1
2	2	4 sachets	6 cubes		2
3	3	6 sachets	9 cubes		3
4	4	8 sachets	12 cubes		4

Kcal 35 **1** min **30** sec

ICED LATTE

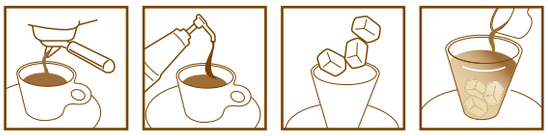
EN

COLD

Ingredients for 1 serving:

1 espresso
Cold milk (100ml)
Lavazza EspresSOunique Syrups (3 doses - 15g)
Ice (8 to 10 cubes)

Directions for 1 serving:



- Brew 1 espresso and dissolve the syrup in it
- Fill up a large Lavazza glass of ice cubes
- Pour the cold milk over ice and gently add flavoured espresso on top

L

Kcal 114 **1** min

DELIGHT LATTE DEK

EN

HOT

Ingredients for 1 serving:

1 Lavazza Dek Espresso
Skimmed milk (200ml)
Lavazza EspresSOunique Syrups (3 doses - 15g)

Directions for 1 serving:

- Foam the milk using the espresso machine steamer
- Pour foamed milk into a large Lavazza glass
- Add selected syrup and pour gently the Lavazza Dek espresso over the foam

L

Kcal 115 **1** min

CAPPUCCINO SOYA DEK

EN

HOT

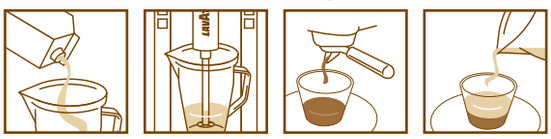
Ingredients for 1 serving:

1 Lavazza Dek espresso
Soy Milk (70ml)

Equipment:

Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:



- Pour the cold soy milk into the jug of the Lavazza MP Mixer
- Insert the cappuccino whisk to the Mixer, fix the jug and activate the function - 1 dose
- Prepare the Dek espresso in a cappuccino cup
- Once the cycle is complete, pour the foamed soy milk on top of the espresso to fill the cup

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	SOY MILK	FUNCTION	DOSE
1	70 ml		1
2	130 ml		2
3	200 ml		3
4	250 ml		4

M

Kcal 40 **1** min **10** sec

ESPRESSO MACCHIATO

EN

HOT

Ingredients for 1 serving:

1 Espresso
Milk (70ml)

Equipment:

Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:

- Pour the cold milk into the jug of the Lavazza MP Mixer
- Insert the cappuccino whisk on the Mixer, fix the jug and activate the button - 1 dose
- Prepare the espresso in a Lavazza espresso cup
- When the cycle is complete, pour the foamed milk over the espresso filling the cup

N.b. the individual dose is enough to prepare 4 Espresso Macchiato

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	FUNCTION	DOSE
1	70 ml		1

XS

Kcal 16 50 sec

ESPRESSO CON PANNA

EN

Ingredients for 1 serving:
1 Espresso
Whipped cream

HOT

Directions for 1 serving:

- Prepare one espresso in a Lavazza cup
- Fill the cup with whipped cream

XS

Kcal 57 40 sec

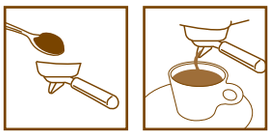
ESPRESSO DOPPIO

EN

HOT

Ingredients for 1 serving:
2 Espressos (30ml each)

Directions for 1 serving:



- Prepare the espresso dispensing a double dose of coffee into the double filter handle of the espresso machine
- Brew the espresso into a Lavazza cappuccino cup to a volume of 60ml

M

Kcal 10 **30** sec

CAFFÈ LATTE

EN

HOT

Ingredients for 1 serving:
1 Espresso (120ml)
Milk (70ml)

Directions for 1 serving:

- Prepare a medium/coarsely ground espresso in a American-style Lavazza cup
- Stop brewing at 120ml
- Heat the milk with the steam arm of the espresso machine and pour over the coffee, filling the cup

L

Kcal 54 **1** min

CAFFÈ CREMA

EN

Ingredients for 1 serving:
1 Espresso

HOT

Directions for 1 serving:

- Prepare a medium / coarsely ground espresso in a Lavazza cappuccino cup
- Stop brewing at 120ml

M

Kcal 5 **40** sec

ESPRESSO WHITE

EN

HOT

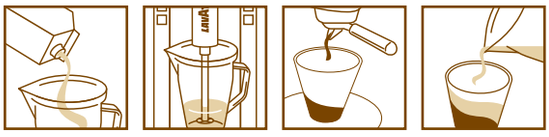
Ingredients for 1 serving:

2 short Espressos (2 x 20ml)
Milk (70ml)

Equipment:

Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:



- Pour the cold milk into the jug of the Lavazza MP Mixer
- Insert the cappuccino whisk on the Mixer, fix the jug and activate the button - 1 dose
- Prepare the two short espressos in a small Lavazza double-walled glass
- When the cycle is complete, pour the foamed milk on top of the espresso, filling the glass

N.b. the single dose is enough to prepare 2 Espresso White

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	FUNCTION	DOSE
1	70 ml		1
2	70 ml		1
3	130 ml		2
4	130 ml		2

S

Kcal 30 **1** min

CAFFÈ TORINESE

EN

HOT

Ingredients for 1 serving:
1 Espresso (30ml)
Hot Chocolate (30ml)
Double cream (30ml)

Directions for 1 serving:

- Prepare the espresso in a small Lavazza glass
- Add hot chocolate and stir
- Spoon the double cream on top

S

Kcal 137 **1** min

PASTICCINO ESPRESSO

EN

COLD

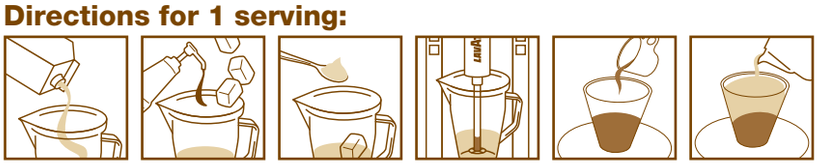
Ingredients for 1 serving:

1 Espresso (50ml)
Milk (100ml)
Lavazza EspreSOunique Caramel syrup (3 doses - 15g)
Lavazza EspresSounique Vanilla powder mix (2 scoops - 30g)
Ice (3 cubes)

Equipment:

Lavazza Multi-Purpose Mixer + Cold Products Jug +Cold Products Whisk

Directions for 1 serving:



- Pour the cold milk, ice and syrup into the Lavazza MP Mixer's jug
- Add the vanilla powder mix
- Insert the cold products whisk to the Mixer, fix the jug and press the button - 3 dose
- Prepare the espresso and pour it into a large Lavazza glass
- When the cycle is complete, pour the flavoured milk over the espresso filling to the brim

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	POWDER MIX	SYRUP	FUNCTION	DOSE
1	100 ml	2 measuring cups	3 doses		3
2	200 ml	4 measuring cups	6 doses		4

L

Kcal 196 **1** min **40** sec

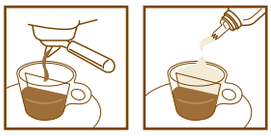
TANDEM ESPRESSO

EN

HOT

Ingredients for 1 serving:
1 Espresso
Lavazza Spumina®

Directions for 1 serving:



- Pour the espresso into one section of the Tandem cup
- Fill the empty section of the cup with Lavazza Spumina®

M

Kcal 56 40 sec

TANDEM CAPPUCCINO

EN

HOT

Ingredients for 1 serving:

1 Espresso
Milk
Lavazza Spumina®

Equipment:

Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:

- Prepare the hot foamed milk with the MP Mixer
- Pour the espresso into one section of the Tandem cup
- Pour the foamed milk over the espresso filling the cup halfway
- Fill the empty section of the cup with Lavazza Spumina®

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	FUNCTION	DOSE
1	70 ml		1
2	70 ml		1
3	130 ml		2
4	130 ml		2

M

Kcal 76 **1** min **10** sec

MAROCCHINO

EN

HOT

Ingredients for 1 serving:

1 Espresso
Milk (70ml)
Cocoa powder
Lavazza EspresSOunique syrup (2 doses - 10g)

Equipment:

Lavazza Multi-Purpose Mixer + Hot Products Jug + Cappuccino Whisk

Directions for 1 serving:

- Prepare the hot foamed milk with the MP Mixer
- Add the selected syrup to a small Lavazza glass and pour in the espresso
- Add a dusting of cocoa
- Pour in foamed milk up to the brim and dust with cocoa

N.b. The single dose is enough to prepare 2 Marocchino

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	FUNCTION	DOSE
1	70 ml		1
2	70 ml		1
3	130 ml		2
4	130 ml		2

S

Kcal 58 **1** min **10** sec

CREMESPRESSO

EN

COLD

Ingredients for 1 serving:

Whole milk (1.5l)
Cream (0.5l)
15 Espressos (30ml each)
1 packet Cremespresso mix

Equipment:

Slush machine + Whisk + Jug or container (4lt)

Directions for 1 serving:

- Whisk the contents of the “Cremespresso mix” packet with the milk until dissolved
- Add the cream and espressos
- Mix well to avoid lumps
- Pour into the slush machine and chill for about 45 minutes

S

Kcal 153 55 min

ESPRESSO MANDORLA

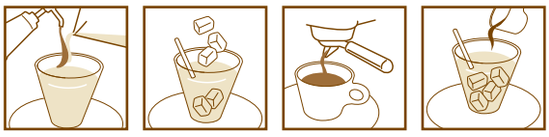
EN

COLD

Ingredients for 1 serving:

1 Espresso (30ml)
Milk (100ml)
Almond Milk Syrup (4 teaspoons - 20g)
Ice (6/8 cubes)

Directions for 1 serving:



- Pour the syrup and cold milk into a large Lavazza glass
- Stir and add ice
- Prepare the espresso and pour on top

L

Kcal 143 **1** min

ICE CAPPUCCINO

EN

COLD

Ingredients for 1 serving:

1 Espresso
Milk (70ml)
Lavazza EspresSOunique syrup (3 doses - 15g)
Sugar (1 sachet)
Ice (3 cubes)
Bittersweet cocoa powder

Equipment:

Lavazza Multi-Purpose Mixer + Cold Products Jug + Cold Products Whisk

Directions for 1 serving:

- Pour the cold milk in the jug of the Lavazza MP Mixer
- Add the sugar, ice, the selected syrup and espresso
- Insert the whisk to the Mixer, fix the jug and activate the button - 3 doses
- When the cycle is complete pour into a large Lavazza glass and dust with bittersweet cocoa

Lavazza Multi-Purpose Mixer Servings and button selection

SERVINGS	MILK	ESPRESSO	SUGAR	SYRUP	ICE CUBES	FUNCTION	DOSE
1	70 ml	1	1 sachet	3 doses	3 cubes		3
2	130 ml	2	2 sachets	6 doses	6 cubes		4

L

Kcal 98 **1** min **40** sec

ESPRESSO ON THE ROCKS

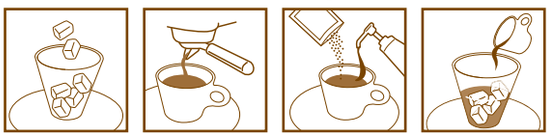
EN

COLD

Ingredients for 1 serving:

1 Long Espresso (50ml)
Sugar (1 sachet)
Lavazza Espressounique syrup (2 doses - 10g)
Ice (6/8 cubes)

Directions for 1 serving:



- Add the ice to a large Lavazza glass
- Prepare the espresso, add the sugar and the selected syrup
- Stir to dissolve
- Pour the espresso over the ice

L

Kcal 35 50 sec

ESPRESSO CREMA SHAKERATO

EN

COLD

Ingredients for 1 serving:

1 Long espresso (50ml)
Sugar (2 sachet)
Ice (4 cubes)
Milk (70ml)
Lavazza EspresSOunique Syrup (2 doses - 10g)

Equipment:

Lavazza Multi-Purpose Mixer + Cold Products Jug + Cold Products Whisk

Directions for 1 serving:

To prepare the espresso shakerato:

- Pour into the jug of the MP Mixer: espresso, syrup, 1 sugar sachet and 3 ice cubes
- Insert the whisk to the Mixer and activate the button - 1 dose
- When the cycle is complete pour into a cocktail glass (about 200ml capacity)
- Prepare the cold milk froth and pour over the espresso shakerato to fill the glass

Recipes and button selection for Lavazza Multi-Purpose Mixer

SERVINGS	LONG ESPRESSO	SUGAR	SYRUP	ICE CUBES	FUNCTION	DOSE
1	1	2 sachets	2 doses	3 cubes		1
2	2	4 sachets	4 doses	6 cubes		2
3	3	6 sachets	6 doses	9 cubes		3
4	4	8 sachets	8 doses	12 cubes		4

To prepare the cold milk froth see the recipe for Espresso Crema

NB. the individual dose is enough to prepare 2 Espresso Crema Shakerato

Kcal 89 **1** min **30** sec

FROZEN

EN

COLD

Ingredients for 1 serving:

1 Espresso
Lavazza EspresSOunique powder mix (2 measuring scoops - 30g)
Milk (100ml)
Lavazza EspresSOunique Syrups (5 doses - 25g)
Ice (8 to 10 cubes)

Equipment:

Blender

Directions for 1 serving:

- Brew the espresso and pour it into the blender jar
- Add the cold milk (one small Lavazza glass)
- Add the Lavazza powder mix and selected syrup
- Add the ice cubes and blend (approx 10 sec)
- Serve in a large Lavazza glass with a straw

L

Kcal 226 **1** min **40** sec

ICED CAPPUCCINO SOYA DEK

EN

COLD

Ingredients for 1 serving:

1 Espresso Dek (30ml)
Sugar (1 sachet)
Lavazza Espressounique syrup (2 doses - 10g)
Soy milk (100ml)
Ice (6/8 cubes)

Directions for 1 serving:

- Add the ice to a large Lavazza glass and pour in the soy milk
- Prepare the espresso, add sugar and the selected syrup
- Stir to dissolve
- Pour the espresso over the ice

L

Kcal 219 **1** min

ICED GINGER DEK

EN

COLD

Ingredients for 1 serving:
1 Long espresso Dek (50ml)
Lavazza EspresSOunique powder mix (2 measuring scoops - 30g)
Lavazza EspresSOunique Ginger Syrup (3 doses - 15g)
Ice (8/10 cubes)

Equipment:
Blender

Directions for 1 serving:

- Add the Dek espresso and ice cubes, 2 measuring scoops of the powder mix and the syrup to the blender
- Blend for about 10 seconds and pour into a large Lavazza glass
- Serve with a straw

L

Kcal 186 **1** min **40** sec