



RIVO™

RECIPE GUIDE

Lavazza and Keurig bring you delicious beverage recipes
especially made for the Keurig® Rivo™ System.
Keurig simplicity. Lavazza taste.





Five Buttons. Limitless Options.

With the new Keurig® Rivo™ System, you can make dozens of hot or cold froth espresso beverages at the touch of a button. From a hot cappuccino to an iced latte, now you can make all your favorites fast. And they're not only easy to make, but they're perfect every time!

FROTHING MODES

CAPPUCCINO FROTH

Creates more foam and less steamed milk. Perfect for a cappuccino or macchiato.

LATTE FROTH

Creates less foam and more steamed milk. Perfect for a latte.

COLD FROTH

Keeps your milk cold, creates less foam and more milk. Perfect for an iced latte.



SHORT ESPRESSO (1.4 oz.)

Perfect for espresso beverages such as a cappuccino, latte or macchiato.

ESPRESSO LUNGO (2.8 oz.)

Perfect for an americano or iced latte.

ESPRESSO SIZES



RIVO™

RECIPE GUIDE

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Cappuccino

Made from espresso, hot milk and steamed milk foam, the perfect cappuccino is now right in your kitchen. The name cappuccino dates back to the Capuchin order of friars in the mid-1500's. Baristas have made an art form out of creating pictures on top of the foam.

Cappuccino

- Prepare a Short Espresso (1.4 oz.) in a 12 oz. mug.
- Pour cold milk to **MIN FILL** (4.5 oz.) on the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Pitcher to the System and press the **Cappuccino Froth** Button.

(If the Frothing Pitcher has not been positioned securely, you will hear 3 beeps when selecting a frothing mode. Remove the Frothing Pitcher and re-insert, ensuring the Pitcher is securely in place.)

- When the milk is frothed, pull the Frothing Pitcher from the System and carefully remove the Lid. Pour the milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel cappuccino, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the frothed milk.
- For a soy cappuccino, simply replace milk with soy milk.
- Use skim milk for a lighter beverage.
- For a more robust beverage, begin with two Rivo™ packs and brew two short espressos.

MILK LEVEL



MIN FILL

BUTTON SELECTION



**SHORT
ESPRESSO**

**CAPPUCCINO
FROTH**

1/3 Milk Foam

1/3 Steamed Milk

1/3 Espresso



{ 12 oz. mug }

*Important: Add enough milk to fill to **MIN FILL**, but do not fill beyond **MAX FILL**. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the System.*



Latte

Ah, the latte. A generous portion of creamy steamed milk tops espresso for a smooth taste that can be enjoyed any time of the day. Add flavored syrup such as chocolate or caramel for an extra special treat.

Latte

- Prepare a Short Espresso (1.4 oz.) in a 12 oz. mug.
- Pour cold milk to **MAX FILL** (6 oz.) on the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Pitcher to the System and press the **Latte Froth** Button.

(If the Frothing Pitcher has not been positioned securely, you will hear 3 beeps when selecting a frothing mode. Remove the Frothing Pitcher and re-insert, ensuring the Pitcher is securely in place.)

- When the milk is frothed, pull the Frothing Pitcher from the System and carefully remove the Lid. Pour the milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel latte, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the frothed milk.
- For a soy latte, simply replace milk with soy milk.
- Use skim milk for a lighter beverage.
- For a more robust beverage, begin with two Rivo™ packs and brew two short espressos.

MILK LEVEL



MAX FILL

BUTTON SELECTION



**SHORT
ESPRESSO**

LATTE FROTH

1/6 Milk Foam

2/3 Steamed Milk

1/6 Espresso



{ 12 oz. mug }

*Important: Add enough milk to fill to **MIN FILL**, but do not fill beyond **MAX FILL**. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the System.*



Espresso Macchiato

With considerably less milk than either a cappuccino or latte, the espresso macchiato is more focused on the rich taste of espresso. In fact, the definition of macchiato is “stained” or “marked” referring to the small amount of milk foam used to make this beverage.

It's easy to create your own macchiato in seconds.

Espresso Macchiato

- Prepare a Short Espresso (1.4 oz.) in a 3 oz. mug.
- Pour cold milk to **MIN FILL** (4.5 oz.) on the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Pitcher to the System and press the **Cappuccino Froth** Button.

(If the Frothing Pitcher has not been positioned securely, you will hear 3 beeps when selecting a frothing mode. Remove the Frothing Pitcher and re-insert, ensuring the Pitcher is securely in place.)

- When the milk is frothed, pull the Frothing Pitcher from the System and carefully remove the Lid. Pour the milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel macchiato, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the froth.
- For a soy macchiato, simply replace milk with soy milk.
- Use skim milk for a lighter beverage.
- For a more robust beverage, begin with two Rivo™ packs and brew two short espressos.

MILK LEVEL



MIN FILL

BUTTON SELECTION



**SHORT
ESPRESSO**

**CAPPUCCINO
FROTH**

1/10 Froth

9/10 Espresso



{ 3 oz. mug }

*Important: Add enough milk to fill to **MIN FILL**, but do not fill beyond **MAX FILL**. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the System.*



Americano

Not as strong as espresso, but stronger than coffee, the americano offers a rich smooth taste.

Americano

- Prepare an Espresso Lungo (2.8 oz.) in a 12 oz. mug.
- Add hot water to taste or to nearly fill the mug and enjoy!

BUTTON SELECTION



ESPRESSO LUNGO

1/3
Espresso

2/3 Hot
Water



{ 12 oz. mug }

Espresso Con Panna

Satisfy your sweet tooth with this specialty beverage of espresso topped with whipped cream.



Espresso Con Panna

- Prepare a Short Espresso (1.4 oz.) in a 3 oz. mug.
- Sweeten espresso to taste and gently stir.
- Add whipped cream and enjoy!

BUTTON SELECTION



SHORT ESPRESSO

1/3 Whipped Cream

2/3 Espresso



{ 3 oz. mug }



Mokaccino

Espresso with caramel, vanilla or chocolate syrup, topped with a generous serving of whipped cream for a sweet treat.

Mokaccino

- Prepare a Short Espresso (1.4 oz.) in a 12 oz. mug.
- Add chocolate, vanilla or caramel syrup to taste and gently stir.
- Top with whipped cream.
- Drizzle with melted chocolate or caramel (optional), and enjoy!

BUTTON SELECTION



SHORT ESPRESSO

2/3 Whipped Cream

1/3 Espresso



{ 12 oz. mug }

Espresso Viennese

Attention chocolate lovers:
with unsweetened cocoa added to
espresso, finished off with whipped cream
and chunks of dark chocolate, you have
a decadent dessert beverage.



Espresso Viennese

- Prepare an Espresso Lungo (2.8 oz.)
in a 12 oz. mug.
- Add 2 teaspoons of unsweetened
cocoa and gently stir.
- Top with whipped cream, garnish
with 2 teaspoons of shaved chocolate
and enjoy!

BUTTON SELECTION



ESPRESSO LUNGO

1/2 Whipped
Cream

1/2 Espresso
+ Cocoa



{ 12 oz. mug }



Espresso on the Rocks

This is cool. Make an espresso and pour it over ice for a summer sip that's bound to become a favorite. With the Keurig® Rivo™ System, you have everything you need to make yours at home.

Deep, dark, rich and refreshing. Anytime.

Espresso on the Rocks

- Fill a 8 oz. cup with ice and set aside.
- Prepare an Espresso Lungo (2.8 oz.) in a separate 3 oz. mug.
- Sweeten to taste and gently stir.
- Pour the espresso over the ice and enjoy!

BUTTON SELECTION



ESPRESSO
LUNGO

2/3 Ice

1/3 Espresso



{ 8 oz. cup }

Important: Do not brew espresso directly into a glass cup filled with ice. Doing so may cause the glass to crack or break.



Iced Cappuccino

Need to chill out? It's easy when you make a creamy hot cappuccino and pour it over ice. In just a few seconds you've got yourself a cool-down classic.

Iced Cappuccino

- Fill a 14 oz. cup with ice and set aside.
- Prepare a Short Espresso (1.4 oz.) in a separate 3 oz. mug.
- Pour the espresso over the ice.
- Pour cold milk to **MIN FILL** (4.5 oz.) of the Frothing Pitcher and replace Frothing Lid.
- Return the sealed Pitcher to the System and press the **Cold Froth** Button.

(If the Frothing Pitcher has not been positioned securely, you will hear 3 beeps when selecting a frothing mode. Remove the Frothing Pitcher and re-insert, ensuring the Pitcher is securely in place.)

- When the milk is frothed, pull the Frothing Pitcher from the System and carefully remove the Lid. Pour the milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel iced cappuccino, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the frothed milk.
- For a soy iced cappuccino, simply replace milk with soy milk.
- Use skim milk for a lighter beverage.
- For a more robust beverage, begin with two Rivo™ packs and brew two short espressos.

MILK LEVEL



MIN FILL

BUTTON SELECTION



SHORT
ESPRESSO

COLD FROTH

1/6 Milk Foam

1/6 Frothed Milk

1/6 Espresso

1/2 Ice



{ 14 oz. cup }

*Important: Do not brew espresso directly into a glass cup filled with ice. Doing so may cause the glass to crack or break. Add enough milk to fill to **MIN FILL**, but do not fill beyond **MAX FILL**. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the System.*



Cold Froth Cappuccino

The sweet creamy Froth on this specialty beverage is really something special. By frothing cold milk, you get a refreshingly decadent beverage that's easy to make and even easier to drink.

Cold Froth Cappuccino

- Prepare an Espresso Lungo (2.8 oz.) in a 3 oz. mug.
- Pour cold milk to **MIN FILL** (4.5 oz.) of the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Pitcher to the System and press the **Cold Froth** Button.

(If the Frothing Pitcher has not been positioned securely, you will hear 3 beeps when selecting a frothing mode. Remove the Frothing Pitcher and re-insert, ensuring the Pitcher is securely in place.)

- When the milk is frothed, pull the Frothing Pitcher from the System and carefully remove the Lid. Pour the milk into a separate 12 oz. cup, sweeten to taste and gently stir.
- Carefully pour the espresso at the edge of the foam down the interior of the cup. *(Tip: Pour the espresso over the back of a teaspoon to direct the espresso to the outside edge of the cup.)* Enjoy!

MILK LEVEL



MIN FILL

BUTTON SELECTION



ESPRESSO
LUNGO

COLD FROTH

1/3 Milk Foam

1/3 Espresso

1/3 Cold Milk

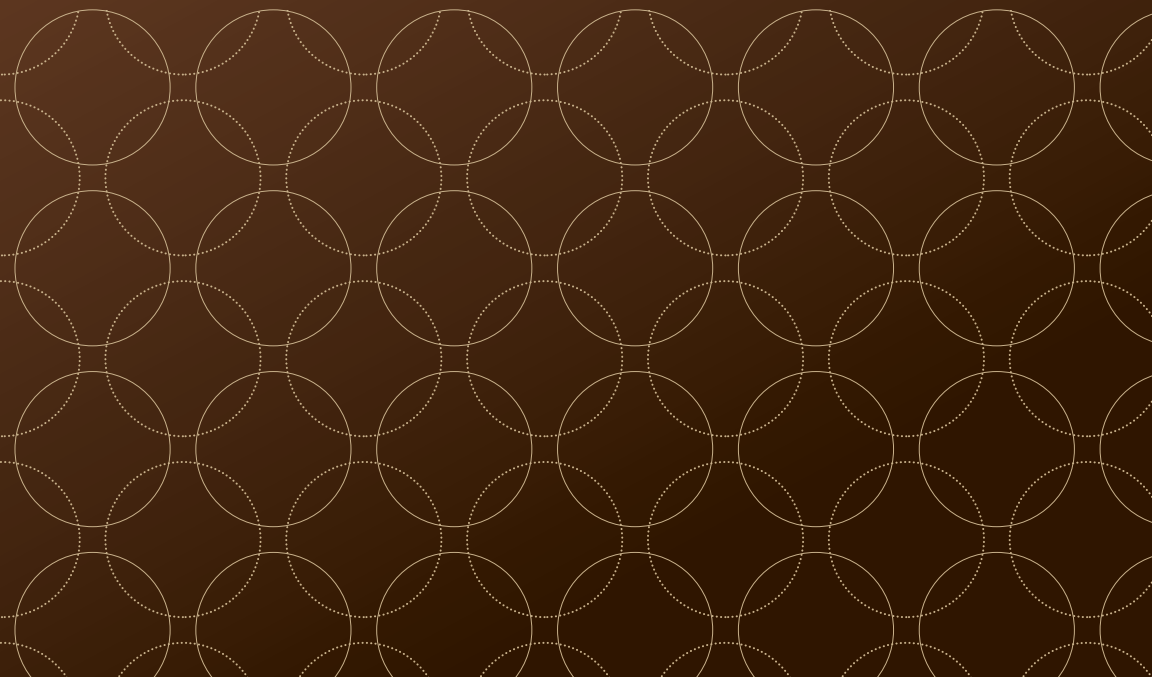
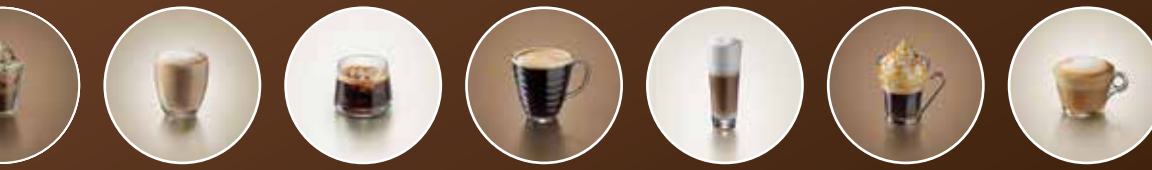
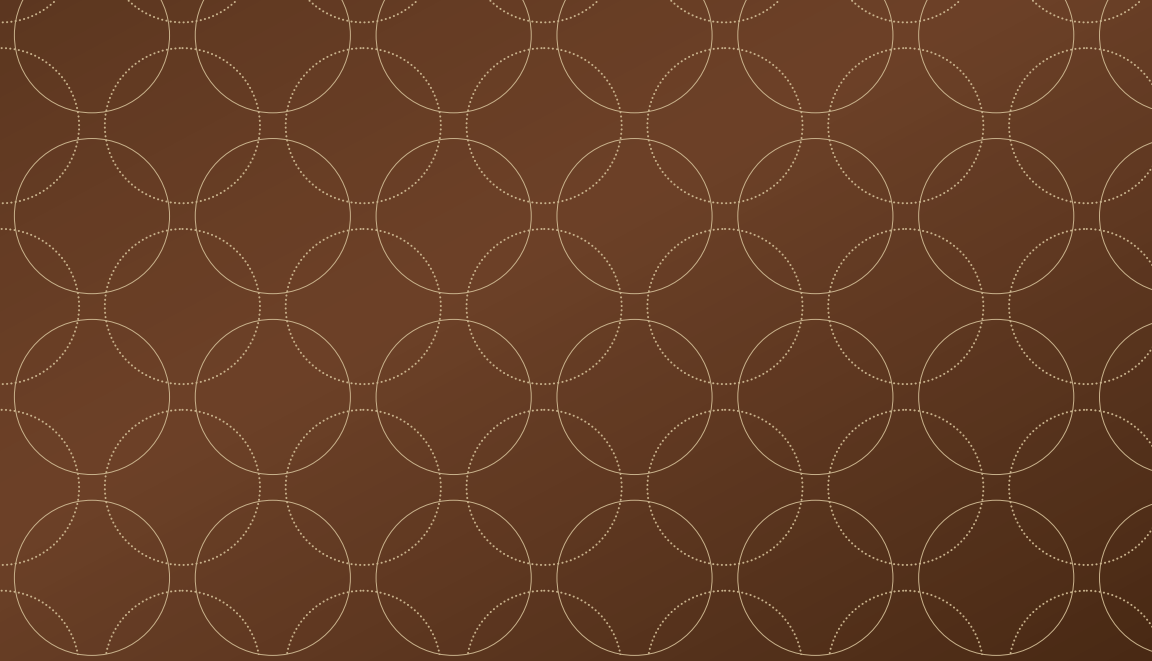


{ 12 oz. cup }

*Important: Do not brew espresso directly into a glass cup filled with ice. Doing so may cause the glass to crack or break. Add enough milk to fill to **MIN FILL**, but do not fill beyond **MAX FILL**. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the System.*

A top-down view of two white ceramic coffee cups on matching saucers, each with a silver spoon. The cups are filled with espresso, showing a thick crema. The cups have a decorative pattern of small holes around the rim. The background is a light-colored tiled floor with blue geometric patterns.

Your Keurig® Rivo™ System brings authentic espresso beverages to your kitchen. And with Keurig® Rivo™ accessories, you can enjoy them even more. Available at www.keurig.com



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