



COLOMBIAN TERROIRS

Blackberry-Ginger Espresso Macchiato

cauca

DIFFICULTY: EASY
PREPARATION TIME: 2 MIN.



Ingredients

- 1 capsule of Grand Cru *Cauca*
- 10 cl / 3.5 oz of milk
- 2 cl / 0.7 oz of ginger syrup
- 1.5 teaspoon of blackberry jam
- 1 blackberry

Material

- *Aeroccino*
- 1 tall Recipe Glass (350 ml / 12 oz)

Preparation

- Froth 10 cl / 3.5 oz of milk and 2 cl / 0.7 oz of ginger syrup using the *Aeroccino* milk frother (hot froth)
- Pour 1.5 teaspoon of blackberry jam in the glass
- Pour the Grand Cru *Cauca* (40 ml / 1.4 oz)
- Add the milkfroth on the coffee surface
- Decorate with one blackberry.