

ALMOND ORGEAT CAPPUCCINO

🕒 10 min.

🏠 Easy

MATERIALS

Cappuccino Cups (170 ML/6 Oz)
Aeroccino Milk Frother Or Your
Nespresso Machine's Steam
Nozzle

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of *Livanto* Coffee (To
Produce 80 ML / 3 Oz Of
Espresso Coffee)
Teaspoons Of Orgeat Or Almond
Barley Water
130 ML / 4.5 Oz Of Milk
¼ Teaspoon Of Bitter Almond
Extract
Cocoa Powder
Amaretto (Almond Biscuit)

INSPIRATIONS



LET'S MAKE IT!

- Pour 2 teaspoons of orgeat or almond barley water into each cappuccino cup
- Prepare the 2 capsules of *Livanto* Coffee in espressos (2 x 40 ml /15 oz)
- Add the bitter almond extract to the milk and prepare the milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother
- Top each cappuccino cup with the flavoured milk froth
- Sprinkle with cocoa powder if desired
- Garnish each cappuccino cup with an Amaretto biscuit and serve immediately