

ALMOND ORGEAT CAPPUCCINO

🕒 10 min.

👉 Easy

MATERIALS

Cappuccino Cups (2 X 170 Ml/6 Oz)

Aeroccino Milk Frother Or Your *Nespresso* Machine's Steam Nozzle

Ritual Cappuccino

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



HOW TO MAKE !

- Pour 2 teaspoons of orgeat or almond barley water into each cappuccino cup
- Prepare the 2 capsules of *Livanto* Grand Cru in espressos (2 x 40 ml /1,5 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