

ALMOND ORGEAT CAPPUCCINO

🕒 10 min.

👤 Easy

MATERIALS

Cappuccino Cups (170 ml)
Aeroccino Milk Frother Or Your
Nespresso Machine's Steam
Nozzle

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

2 Capsules Of *Livanto* Grand
Cru (To Produce 80 ml Of
Espresso Coffee)
Teaspoons Of Orgeat Or Almond
Barley Water
130 ml Of Milk
¼ Teaspoon Of Bitter Almond
Extract
Cocoa Powder
Amaretto Biscuit

INSPIRATIONS



LET'S MAKE IT!

- Pour 2 teaspoons of orgeat or almond barley water into each cappuccino cup and then prepare an Espresso (40 ml) into a cup
- 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 and sprinkle with cocoa powder if desired
- Garnish each cappuccino cup with an Amaretto biscuit and serve immediately