

HAZELNUT CAPPUCCINO

🕒 5 min.

👤 Easy

MATERIAL

Mixer
Aeroccino Milk Frother Or Your
Nespresso Machine's Steam
Nozzle, Or The *Lattissima+*
Machine

RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)

Capsule Of Either *Livanto* Or
Volluto Grand Cru
3cl Hazelnut Syrup
Hazelnuts Or A Pinch Of
Hazelnut Powder
10cl Milk
Sugar

INSPIRATIONS



LET'S MAKE IT!

Crush the hazelnuts until they become powder, then add the sugar

- Put the hazelnuts powder and sugar on an oven tray into the oven
- Roast until they get a nice golden brown colour
- Pour the syrup and the milk in the *Aeroccino* milk frother to make milkfroth
- Pour the Grand Cru in a cup and place the milkfroth with the caramelized hazelnut powder on top