

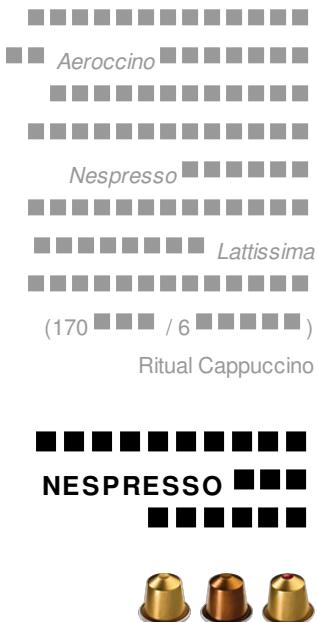
HAZELNUT CAPPUCCINO

 5 min.  Easy



MATERIALS

Aeroccino Milk Frother or Your
Nespresso Machine's Steam
Nozzle, Or The *Lattissima*
Machine
Cappuccino Cup (170 MI / 6 Oz)
Ritual Cappuccino



INGREDIENTS

Capsule Of Either *Livanto* Or
Volluto Coffee
3 Cl / 1 Oz Of Hazelnut Syrup
A Pinch Of Hazelnut Powder
10 Cl / 3.5 Oz Of Milk
Sugar

- Blend the hazelnuts powder and the sugar
 - Put it 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 or use the steampipe of your *Nespresso* machine to make milkfroth
 - Prepare the capsule of either *Livanto* or *Volluto* Coffee in espresso (40 ml / 15 oz)
 - Pour the espresso in the Cappuccino cup and place the milkfroth with the caramelized hazelnut powder on top

 Volluto

INSPIRATIONS

