

HAZELNUT CAPPUCCINO

5 min. Easy

MATERIALS

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

Aeroccino
 Nespresso
 Lattissima
(170 ml / 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

Livanto



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- 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

● *Aeroccino*
● *Nespresso*
● *Livanto* *Volluto*
● (40 ml / 15 oz)
●

■■■■ *Volluto*

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INSPIRATIONS

