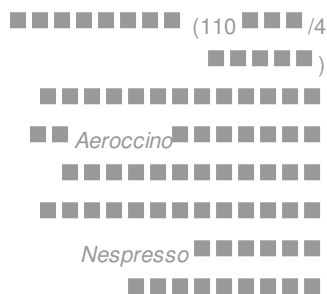




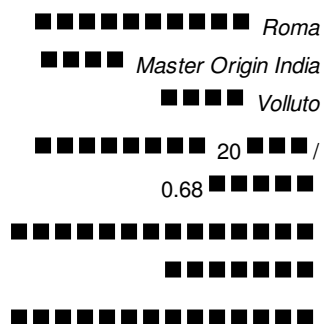
ESPRESSO MACCHIATO

🕒 5 min 🍳 Easy

MATERIALS



INGREDIENTS



INSPIRATIONS



! (Decorative squares)

- (Decorative squares) Aeroccino (Decorative squares)
(Decorative squares) Nespresso

Prepare some milk froth using the *Aeroccino* milk frother or the steampipe of your *Nespresso* machine

- (Decorative squares) *Roma* (Decorative squares) *Master Origin India* (Decorative squares) *Volluto* (Decorative squares)
(Decorative squares) (40 / 135) (Decorative squares)
(Decorative squares)

Prepare a capsule of either *Roma*, *Master Origin India* or *Volluto* Coffee Capsule in Espresso (40 ml / 135 oz) and add sugar if desired

- (Decorative squares)

Top the Espresso with a little frothed milk

- (Decorative squares)
(Decorative squares)

For a milder taste, add more milk froth

- (Decorative squares)
(Decorative squares) Macchiato (Decorative squares)
(Decorative squares)

Sprinkle with chocolate flakes if desired for a better Macchiato experiences.