

# LATTE MACCHIATO CRÈME BRÛLÉE

🕒 10 min.

👉 Easy

## MATERIALS

Tall Recipe Glass (350 ml/12 Oz)  
*Aeroccino* Milk Frother Or Your  
*Nespresso* Machine's Steam  
Nozzle  
Saucepan  
Ritual Recipe Spoon  
Ritual Recipe

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Capsule Of *Volluto* Grand Cru  
(To Produce 40 ml / 1.5 Oz Of  
Espresso Coffee)  
1cl / 0.4 Oz Of Crème Brûlée  
Syrup  
150 ml / 5 Oz Of Cold Milk  
1 Espresso Spoon Of Brown  
Sugar

## INSPIRATIONS



## HOW TO MAKE !

- Pour the crème brûlée syrup into the milk
- Heat the milk
- Prepare some milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother
- Prepare the *Volluto* Grand Cru in espresso (40 ml / 1.5 oz)
- Pour it slowly down the inside of the recipe glass to produce a graduation of coffee colour through the milk and a threelayered effect (hot milk at the base, coffee, topped with milk froth)
- Sprinkle the froth with brown sugar as desired