

LATTE MACCHIATO CRÈME BRÛLÉE

🕒 10 min.

👉 Easy

MATERIALS

Tall Recipe Glass (12 Oz/350 MI)
Aeroccino Milk Frother Or Your
Nespresso Machine's Steam
Nozzle

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of *Volluto* Grand Cru
(To Produce 1.35 Oz/40 MI Of
Espresso Coffee)

0.3 Oz/1 Cl Of Crème Brûlée
Syrup

5 Oz/150 MI Of Cold Milk

1 Espresso Spoon Of Brown
Sugar

INSPIRATIONS



HOW TO MAKE THIS RECIPE?

Pour the crème brûlée syrup into the milk

- Heat the milk and prepare some milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother
- Prepare an Espresso in an Espresso cup and pour it slowly down the inside of the recipe glass to produce a graduation of coffee color 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