

## ROSE CAFFÈ LATTE WITH VANILLA

🕒 15 min.    🍷 Difficult

### MATERIALS

Tall Recipe Glass (350 ml/12 Oz)  
Small Knife  
Saucepan  
Ritual Recipe  
Ritual Recipe Spoon

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Either *Volluto* Or  
*Decaffeinato* Grand Cru

½ : Tahitian Vanilla Bean, Sliced  
Lengthwise

40 G / 1.3 Oz Of Heavy  
Whipping Cream

Tea Spoon Of Confectioners  
Sugar

1½ : Table Spoon Rose Water,  
Preferably Natural

200 ml / 6.8 Oz Of Skimmed Milk,  
Very Cold

½ : Vanilla Bean, Fresh Rose  
Petals, Or Small Dry Damascus  
Rosebuds

### INSPIRATIONS



### HOW TO MAKE !

- Add the rose water to the milk
- Scrape out the seeds of the halved vanilla bean with a small knife
- Add both the pod and the seeds to the whipping cream
- Heat the cream until just warm, then let it cool, chill in the fridge
- Once the cream is very cold, remove vanilla pod and whip the cream, gradually adding the sugar
- Fill into a tall glass
- On top of this, prepare a *Volluto* or *Decaffeinato* Grand Cru in espresso (40 ml / 15 oz)
- Add the rose milk
- Decorate with vanilla bean, with rose petals or rosebuds
- Enjoy immediately