

## CAPPUCCINO À LA ROSE

🕒 5 min.

👉 Easy

### MATERIALS

Cappuccino Cup (170 ML/6 Oz)  
Aeroccino Milk Frother Or Your  
Nespresso Machine's Steam  
Nozzle  
Lattissima+ Machine

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of *Master Origin  
Nicaragua*  
10 ML / 3.5 Oz Of Milk  
1 Cl / 0.5 Oz Of Rose Water  
Crystallized Rose Petals  
1 Piece Of White Chocolate

### INSPIRATIONS



### HOW TO MAKE !

- Heat your cappuccino cup
- Add a piece of white chocolate in the cup
- Prepare the capsule of *Master Origin Nicaragua* coffee in your espresso (40 ml / 15 oz) and pour it on the chocolate
- Mix the milk with the rosewater
- Prepare the flavored milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother and pour the froth and the milk into the cup
- Decorate your cup with some crystallized rose petals