

CAPPUCCINO CRÈME BRÛLÉE

🕒 5 min

👉 Easy

MATERIALS

Aeroccino
Cappuccino Cup



RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Milk
60 ml

Caramel
10 ml

Brown sugar
1 Tea Spoon

INSPIRATIONS



LET'S MAKE IT!

STEP 01

PREPARE MILK

Prepare milk in Aeroccino or using a steam nozzle until you get an unctuous foam.

STEP 02

ADD CARAMEL SYRUP & COFFEE

In a Cappucino cup put the caramel syrup and extract 25 ml of BARISTA Chiaro coffee. Stir well.

STEP 03

FOAM ON TOP OF COFFEE

Gently pour the milk with foam from the Aeroccino on top of the coffee.

STEP 04

ADD BROWN SUGAR

Add brown sugar homogenously on the top of the foam and caramelize it with a blowlamp like a real crème brûlée.