

## 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



### HOW TO MAKE !

#### STEP 01

##### PREPARE MILK

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

#### STEP 02

##### ADD BROWN SUGAR

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

#### STEP 03

##### ADD CARAMEL SYRUP & COFFEE

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

#### STEP 04

##### FOAM ON TOP OF COFFEE

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