

## LATTE ART TULIP

🕒 5 min

👤 Medium

### MATERIALS

Aeroccino

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Milk  
70 ml

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01 COFFEE POURING

Use your favourite Nespresso coffee capsule to make an espresso.

#### STEP 02 FROTHING THE MILK

Use your Aeroccino machine to make a frothed milk, or Use your steam wand on your Nespresso machine and a jug, or Use your cappuccino frother directing the frothed milk into a jug.

#### STEP 03 THE BARISTA TOUCH

Tilt the cup with coffee and slowly start pouring the milk. While pouring, swing your hand from side to side, moving up the cup with smooth, short movements. – see the video at the top of the page.