

LATTE MACCHIATO SPECULOOS

🕒 5 min

👉 Easy

MATERIALS

Aeroccino Milk Frother Or
Your Nespresso Machine's
Steam Wand
Tall Recipe Glass
Recipe Spoon

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Master Origin India, Arpeggio
Or Ristretto Decaffeinato
Capsule
100ml Of Milk
1 Tablespoon Of Speculoos
Cream
1 Speculoos

INSPIRATIONS



LET'S MAKE IT!

- Put the Speculoos cream into the glass
- Using the Aeroccino milk frother froth the milk and pour into the glass or Use your Nespresso machine's steam wand to froth the milk in a jug then pour into the glass.
- Use your selected capsule to make an espresso (40 ml / .5oz) directly over the frothed milk, or
- If using the Lattissima+ machine push the "on" button to make an espresso directly over the frothed milk
- Finish by crumbling the speculoos biscuit on top.