

## 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



### HOW TO MAKE !

- 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.