

CARAMELITO COFFEE FOAM

🕒 10 min.

👉 Easy

MATERIALS

Lungo Cups (10 X 150 ML / 5 Oz)

Mixer Or Blender

Jug

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru

Caramelito

Bottle (75cl / 25.4 Oz) Of

Sparkling Wine

Gelatine Sheets

80 ML / 2.7 Oz Of Sugar Cane

Syrup

10 G / 0.3 Oz Of Powered Sugar

Cane

INSPIRATIONS



HOW TO MAKE THIS RECIPE?

- Prepare 10 Caramelito Espressos (10 x 40 ml / 14 oz), pour them into a jug and add the gelatine sheets Stir until the gelatine sheets have completely dissolved in the coffee Pour the syrup and the sugar into the jug and mix well Pour the preparation into the blender, mix, and keep refrigerated for about 4 hours Fill half of an Espresso cup with the sparkling wine (nonalcoholic) and add the foam on top of it Serve immediately