

CARMELITO COFFEE FOAM

🕒 10 min. 🍷 Easy

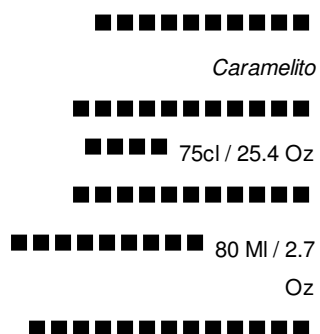
MATERIALS

Lungo Cups (10 X 150 MI / 5 Oz)
 Mixer Or Blender
 Jug



INGREDIENTS

Capsules Of Coffee *Caramelito*
 Bottle (75cl / 25.4 Oz) Of
 Sparkling Wine
 Gelatine Sheets
 80 MI / 2.7 Oz Of Sugar Cane
 Syrup
 10 G / 0.3 Oz Of Powered Sugar
 Cane



- 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

- 10 Caramelito Espressos (10 x 40 ml / 14 oz)
- 75cl / 25.4 Oz Of Sparkling Wine
- 80 MI / 2.7 Oz Of Sugar Cane Syrup
- 10 G / 0.3 Oz Of Powered Sugar Cane
- 4 Gelatine Sheets

INSPIRATIONS

