

NICARAGUA SWEET AND CRUNCHY

🕒 5 minutes

👉 Easy



MATERIALS

Aeroccino


Nespresso machine's steam nozzle


[VIEW CAPPUCCINO](#)


RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Banana Syrup  5 ml

Milk  80 ml

Corn Petals  1 Pinch

Master Origin Nicaragua  40 ml

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour the banana syrup into your cappuccino glass.

STEP 02

Froth the milk and pour it into your cup—right up to the very rim.

STEP 03

Pour **Master Origin Nicaragua** on top.

STEP 04

Decorate your drink with a few corn petals. Tip:

Drink it as soon as it's ready so that you can enjoy all the crunch of the corn petals.