

NICARAGUA SWEET AND CRUNCHY

🕒 5 minutes

👉 Easy


MATERIALS

Cappuccino glass


RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Banana Syrup 5 ml 

Semi-skimmed Milk 80 ml 

Corn Petals 1 Pinch 

Master Origin Nicaragua Capsule 40 ml 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour the banana syrup into your Cappuccino Glass.

STEP 02

Froth the milk with your Milk Frother and pour it in – right up to the rim of your cup.

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 and you'll get all the crunch of those corn petals.