

MUSHROOM LATTE WITH DATE SYRUP AND GOLD LEAF

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👉 Easy




MATERIALS

Lungo Glass
Aeroccino

RECOMMENDED NESPRESSO COFFEES





INGREDIENTS

Arpeggio capsule
1 Unit 

Soy Milk
45 ml

Date Syrup or Date Sugar
1 Teaspoon 

Chaga Mushroom Powder
0.5 Teaspoon 

Gold leaf
1 Sheet 

Five Spice Powder
1 Dash 

Shaved dried porcini or
shiitake mushroom
1 Slice

INSPIRATIONS



LET'S MAKE IT!

STEP 01 PREPARE INGREDIENTS

Add date syrup, five spice and mushroom powder into a lungo cup

STEP 04 GARNISH YOUR COFFEE

Garnish with gold leaf and dried mushroom.

STEP 02 EXTRACT COFFEE

Extract 1 Nespresso Arpeggio (40ml, espresso size) into the cup using the Nespresso coffee machine.

STEP 05 ENJOY YOUR COFFEE

Stir well and enjoy!

STEP 03 PREPARE MILK FROTH

Add soy milk into the Aeroccino milk frother and make a cappuccino froth. Add froth into the cup.