

LONGAN COFFEE

🕒 10 mins

👉 Easy


MATERIALS


Aeroccino
Nespresso Coffee Machine

RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Ristretto Capsule
1 Capsule 


Hot Water
30 ml 

Milk
45 ml 

Ginger
0.2 Teaspoon 

Black Pepper
1 Pinch 

longan
6 Pieces 

molasses
4 g 

INSPIRATIONS



LET'S MAKE IT!

STEP 01 SOAK LONGANS

Soak dried longans in 40ml of hot water for 5 minutes.

STEP 04 ADD LONGAN WATER

Add 30ml of longan water and mix.

STEP 07 ENJOY YOUR COFFEE

Stir well and enjoy!

STEP 02 PREPARE INGREDEINTS

Pour 5ml of cane sugar syrup into a espresso cup.

STEP 05 PREPARE MILK FROTH

Add milk into the Aeroccino milk frother and make a cappuccino froth. Add 10ml of milk froth on top of coffee.

STEP 03 EXTRACT COFFEE

Extract 1 Nespresso Ristretto capsule (25ml, Ristretto size) into the cup using the Nespresso coffee machine.

STEP 06 GARNISH YOUR COFFEE

Add a dash of grinded black pepper and minced ginger for the topping.