

DOUBLE CRÈME BRULÉE LATTE MACCHIATO

🕒 5 min.

👤 Medium

MATERIALS

Aeroccino Or Steam Nozzle

Ritual Recipe Glass (350 ml / 12
Oz)

Blowlamp

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru *Kazaar*

150 ml Or 5.1 Oz Of Milk

30 ml Or 1 Oz Of Crème Brulée
Syrup

Brown Sugar

INSPIRATIONS



LET'S MAKE IT!

- Warm the milk in the Aeroccino or using the steampipe until you get an unctuous foam
- In a tall recipe glass put the crème brulée syrup and add the *Kazaar* Grand Cru (25ml or 0.85 oz)
- Stir well, add the milk foam and gently pour the milk on top
- Finally, add an other (*ristretto*) *Kazaar* Grand Cru (40 ml or 1.35 oz)
- Decoration: Add the brown sugar homogeneously on the top of the foam and caramelize it with the blowlamp like a real crème brulée