

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

25 Cl Of Milk

3 Cl Of Crème Brulée Syrup

Brown Sugar

INSPIRATIONS



HOW TO MAKE THIS RECIPE?

- 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)
- Stir well, add the milk foam and gently pour the milk on top
- Finally, add an other (*ristretto*) Kazaar Grand Cru (25 ml)
- Decoration: Add the brown sugar homogeneously on the top of the foam and caramelize it with the blowlamp like a real crème brulée