

LATTE MACCHIATO CRÈME BRULÉE FLAVOURED

🕒 5 min. 💡 Medium



MATERIALS

Aeroccino
Recipe Glass (350 ml)
Blowlamp

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

1 Capsule Of Kazaar
250ml Of Milk
3 Cl Of Crème Brulée Syrup
1 Tsp Brown Sugar

INSPIRATIONS



HOW TO MAKE !

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