

DOUBLE CRÈME BRULÉE LATTE MACCHIATO

🕒 5 min.

☕ Medium

MATERIALS

Aeroccino Or Steam Function

Ritual Recipe Glass (350 ml)

Blowtorch

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru Kazaar

250 ml Of Milk

30 ml Of Crème Brulée Syrup

Brown Sugar

INSPIRATIONS



LET'S MAKE IT!

- Heat the milk in the Aeroccino or use the steam function of your machine In a tall recipe glass put the crème brulée syrup and add the Kazaar Grand Cru (25 ml) Stir well, add the milk froth and gently pour the milk on top
- Finally, add another (*ristretto*) Kazaar Grand Cru (25 ml) Decoration: Add the brown sugar on the top of the froth and caramelize it with the blowtorch like a real crème brulée