

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 Crus Kazaar
25 Cl Of Milk
3 Cl 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 Crus (25ml)
- Stir well, add the milk foam and gently pour the milk on top
- Finally, add another (*ristretto*) Kazaar Grand Crus (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