

## 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 / 8.5 Fl Oz

3 Cl/1 Fl Oz 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/0.85 fl oz)
- Stir well, add the milk foam and gently pour the milk on top
- Finally, add another (Ristretto) Kazaar Grand Cru (25 ml/0.85 fl oz)
- Decoration: Add the brown sugar homogeneously on the top of the foam and caramelize it with the blowlamp like a real crème brulée