

## LATTE HAZELNUT

🕒 3 min

👉 Easy


### MATERIALS


View Cappuccino Cup (180ml)  
Nespresso Barista Device

### RECOMMENDED NESPRESSO COFFEES




### INGREDIENTS

1.5% Fat Milk  
100 ml 

Hazelnut Syrup  
5 ml 

Nutmeg Powder  
1 Pinch 

Nordic Black  
110 ml 

### INSPIRATIONS



### HOW TO MAKE !

#### STEP 01

Pour 100ml of semi-skimmed milk in the Nespresso Barista device, up to the minimum mark level. Add half of a Barista spoon or 5ml of hazelnut syrup.

#### STEP 04

Pour the 50ml of hot milk silky foam on the top. Sprinkle some fresh Nutmeg on the top.

#### STEP 02

Close the lid, select the "Flat White" recipe on the device and press the start button.

#### STEP 05

Repeat this recipe for a 2nd cup with the rest of the milk.

#### STEP 03

Extract 110ml of espresso Nordic Black into a VIEW cappuccino cup.