

SPICY PISTACCHIO MACCHIATO


🕒 ⚡ Easy


MATERIALS

Nespresso Barista


RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

1.5% Fat Milk
100 ml 

Brown sugar
2 g 

Ispirazione Palermo Kazaar
40 ml 

Grilled Salted Pistachios
10 g 

Cardamom Powder
1 g 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour 100ml of 1.5% fat milk into the Nespresso Barista device.

STEP 02

Place the hot milk foam onto the coffee.

STEP 03

Add some brown sugar.

STEP 04

Close the lid, select the "Cappuccino" recipe button and press the start button.

STEP 05

Sprinkle some crushed pistachios over the foam.

STEP 06

Pour 40ml of Ispirazione Palermo Kazaar into an espresso View glass.

STEP 07

Top with some cardamom powder.