PISTACHIO CARDAMOM MACCHIATO

MATERIALS
- Nespresso Barista
- espresso View glass

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

HOW TO MAKE!

STEP 01
Pour 100ml of 1.5% fat milk into the Nespresso Barista device.

STEP 02
Close the lid, select the "Cappuccino" recipe button and press the start button.

STEP 03
Pour 40ml of Ispirazione Palermo Kazaar into an espresso View glass.

STEP 04
Place the hot milk foam onto the coffee.

STEP 05
Sprinkle some crushed pistachios over the foam.

STEP 06
Top with some cardamom powder.

STEP 07
Add some brown sugar.