

CARAMEL CRÈME BRULEE LATTE

🕒 5 minutes

👉 Easy

MATERIALS

Recipe Glass
Nespresso Barista Device
Nespresso Coffee Machine
Spoon

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Monin Salted Caramel Syrup 2.5 ml
- Whipped cream 5 g
- Ice Cubes 3 Pieces
- Milk 100 ml
- Caramel Pudding 0.5 cup
- Caramel Crème Brûlée 40 ml

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour 2.5ml of Monin Salted Caramel Syrup into the VIEW Recipe Glass.

STEP 02

Optional: Add 1/2 cup caramel custard pudding of choice into the VIEW Recipe Glass.

STEP 03

Add 3 pieces of Nespresso Ice cubes.

STEP 04

Prepare Milk Froth by adding in 100ml of milk and 1 ice cube into the Barista device, using the Caffè Viennois setting.

STEP 05

Pour mixture into the recipe glass.

STEP 06

Extract 40ml of Caramel Crème Brûlée coffee over the mixture.

STEP 07

Top with whipped cream and drizzle with caramel syrup to taste.