

CARAMEL CRÈME BRULEE LATTE

5 minutes Easy

MATERIALS

Recipe Glass
Nespresso Barista Device



INGREDIENTS



INSPIRATIONS



01

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

02

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

03

Add 3 pieces of Nespresso Ice cubes.

04

Barista
 Pour mixture into the recipe glass.
 Caffe Viennois
 Start
Prepare Milk Froth by adding in 100ml of milk and 1 ice cube into the Barista device, using the Caffe Viennois setting.

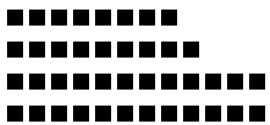
05

Barista
 Pour mixture into the recipe glass.

06

Caramel Crème Brulee 40 ()
Extract 40ml of Caramel Crème Brulee coffee over the mixture.

07



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