

NOVENCENTO ALMOND LEMON BRÛLÉE

🕒 3 mins

👤 Medium





MATERIALS

Spoon
Espresso cup
Barista Device
Nespresso Coffee Machine
Burner for caramelization

RECOMMENDED NESPRESSO COFFEES


INGREDIENTS

Ispirazione Italiana
Novecento Capsule 
1 capsule

Brown sugar 
3 g

Grilled almonds 
3 Slices

Lemon Peel 
3 Piece

UHT 1.5% milk 
100 ml

INSPIRATIONS



HOW TO MAKE !

STEP 01

STEP 1

First pour 100 ml of milk 1.5% directly into the Nespresso Barista device. Close the lid, select the “Cappuccino” recipe on the device and press the start button.

STEP 04

STEP 4

Display some grilled almond over the foam.

STEP 02

STEP 2

Extract 25ml of Novecento into an espresso View glass. With the Barista device spoon, display the hot milk foam on the coffee.

STEP 03

STEP 3

Dispatch some 3gr of Brown Sugar over it. And burn it with a burner for Caramelization Creme Brûlée.