

# RISTRETTO ALMOND LEMON BRULEE

🕒 3 min.   💡 Medium


## MATERIALS


Spoon  
Espresso cup  
Barista Device  
Burner for caramelization  
Nespresso Coffee Machine

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

UHT 1.5% milk 100 ml 

Brown sugar 3 g 

Grilled almonds 3 Pieces 

Lemon Peel 3 Pieces 

Ispirazione Ristretto Italiano 1 capsule 

## 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 Ristretto into an espresso View glass. With the Barista device spoon, display the hot milk foam on the coffee.

### STEP 05

#### STEP 5

Sprinkle some lemon peel over it.

### STEP 03

#### STEP 3

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