

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.