

ESPRESSO MACCHIATO LIME & BASIL | ORIGINAL

🕒 6 min 🏠 Medium



MATERIAL

Spoon
Nespresso Barista Milk Recipe
Maker
[View Espresso Cup](#)

RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)

- Infinitely Espresso 40 ml
- 1.5% Fat Milk 30 ml
- Brown sugar 3 g
- Lime Peel 2 pieces
- Basil leaves 1 leaf

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour cold milk into the jug to the minimum level marking.

STEP 04

Scoop up the milk foam with a non-metallic spoon and pour it over your coffee, up to the edge of the cup.

STEP 07

Enjoy your recipe!

STEP 02

Close the lid and press the start button on the device.

STEP 05

Sprinkle 3 grams of brown sugar over it and use a burner to caramelize it.

STEP 03

Brew a capsule of Infinit Espresso into a VIEW espresso cup.

STEP 06

Grate non-treated fresh lime peel over the foam, and garnish with chiseled leaves of basil.