

# LIME & BASIL CRÈME BRÛLÉE ESPRESSO MACCHIATO

🕒 6 min    🍷 Medium



## LET'S MAKE IT!

### MATERIALS


Spoon  
VIEW cappuccino cup  
VIEW Espresso Cup


### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Infiniment Espresso 40 ml 

1.5% Full Fat Milk 100 ml 

Brown sugar 3 g 

Lime Peel 1 

Basil leaves 3 Leaves 

### INSPIRATIONS



#### STEP 01

Pour 100 ml of 1.5% fat milk into the Nespresso Barista device or an Aeroccino. Close the lid, select the cappuccino recipe on your Aeroccino and press the start button. On your Nespresso Barista, pair it with your Nespresso app and select Espresso Macchiato Lime and Basil.

#### STEP 04

Sprinkle 3 g of brown sugar over it and use a burner to caramelize it in the "crème brûlée style".

#### STEP 02

Brew 40 ml of Infiniment Espresso into a **VIEW** espresso cup.

#### STEP 05

Grate untreated fresh lime peel over the foam, and display chiseled/chopped leaves of basil as a garnish.

#### STEP 03

With a non-metallic spoon, place some hot milk foam on top of the coffee.

#### STEP 06

Enjoy!