

ESPRESSO: LIME & BASIL CRÈME BRÛLÉE ESPRESSO MACCHIATO

🕒 6 min 🍵 Medium








MATERIALS

Spoon
Barista
Burner for caramelization
View Espresso Cup

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

- infiniment espresso 40 ml 
- 1.5% Fat Milk 100 ml 
- Brown sugar 3 g 
- Lime Peel 1 piece 
- Basil leaves 3 Leaves 

INSPIRATIONS



HOW TO MAKE !

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 grams of brown sugar over it and use a burner to caramelize it in the "crème brûlée's style".

STEP 02

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

STEP 05

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

STEP 03

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

STEP 06

Enjoy!