

DOUBLE ESPRESSO: LIME & BASIL CRÈME BRÛLÉE DOUBLE ESPRESSO MACCHIATO

🕒 6 min 🍷 Medium



LET'S MAKE IT!

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 Double Espresso Macchiato Lime and Basil.

STEP 02

Brew 80 ml of **Infiniment Espresso** into a double espresso cup.

STEP 03

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

STEP 04

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

STEP 05

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

STEP 06

Enjoy!


MATERIALS


Spoon
VIEW cappuccino cup


RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Infiniment Double Espresso 80 ml 

1.5% Full Fat Milk 100 ml 

Brown sugar 3 g 

Lime Peel 1 

Basil leaves 2 

INSPIRATIONS

