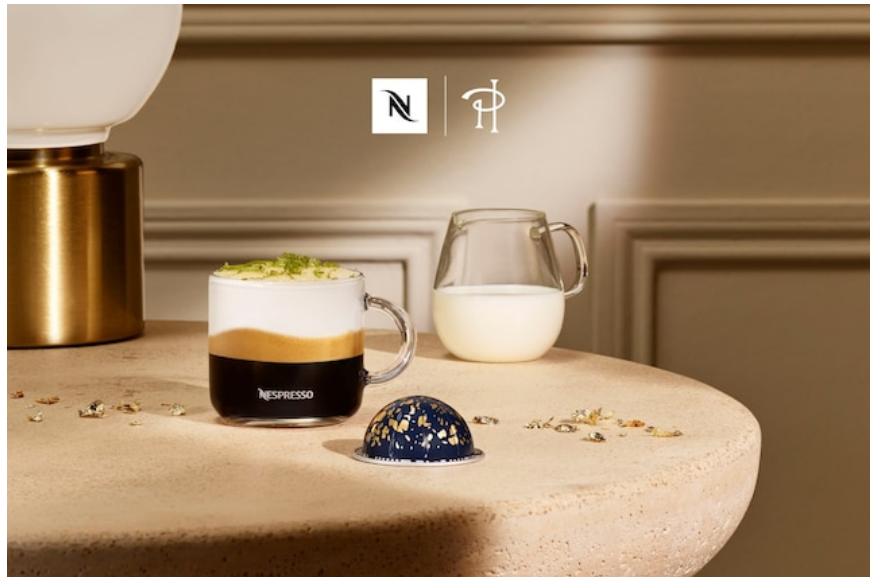


DOUBLE ESPRESSO: LIME & BASIL CRÈME BRÛLÉE DOUBLE ESPRESSO MACCHIATO

🕒 6 min 🍷 Medium



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 Double Espresso Macchiato Lime and Basil.

STEP 02

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

STEP 03

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

STEP 04

Sprinkle 3 grams of Brown Sugar over it and use a burner to caramelize it "Crème Brûlée's Style".

STEP 05

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

STEP 06


Enjoy!


MATERIALS


Spoon
Barista
Burner for caramelization
Vertuo Double Espresso Cup


RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

infiniment double espresso 80 ml 

1.5% Fat Milk 100 ml 

Brown sugar 3 g 

Lime Peel 1 piece 

Basil leaves 2 Sprinkle 

INSPIRATIONS

