

# GOURMAND: ROASTED HAZELNUT LATTE MACCHIATO

  Medium



## MATERIALS

Spoon  
VIEW cappuccino cup  
VERTUO ALTO

## RECOMMENDED NESPRESSO COFFEES




## INGREDIENTS

Infiniment Gourmand   
230 ml

1.5% Full Fat Milk   
200 ml

Agave Syrup   
20 ml

Roasted chopped hazelnut   
1

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

Pour 200 ml of 1.5% fat milk into the **Nespresso Barista** device (max. capacity: 150 ml) or an Aeroccino 4 (max. capacity: 120 ml). Close the lid, select the latte macchiato recipe and press the start button.

### STEP 04

Sprinkle roasted chopped hazelnuts on top.

### STEP 02

Pour 20 ml of agave syrup in an Alto mug.

### STEP 05

Enjoy!

### STEP 03

Pour the hot milk foam in the glass, and brew 230 ml of **Infiniment Gourmand** over the top.