

GOURMAND: ROASTED HAZELNUT LATTE MACCHIATO

  Medium







MATERIALS

Spoon
Barista
Vertuo Alto Mug

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

- infiniment gourmand 
230 ml
- 1.5% Fat Milk 
200 ml
- Agave Syrup 
20 ml
- Roasted chopped hazelnut 
1 Sprinkle

INSPIRATIONS



HOW TO MAKE !

STEP 01

Pour 200 ml of 1.5% fat milk into the Nespresso Barista device (max. capacity: 150ml) or an Aeroccino4 (max. capacity: 120ml). 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 a VERTUO Alto mug.

STEP 05

Enjoy!

STEP 03

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