

# CRÈME BRÛLÉE CAPPUCCINO WITH INFINIMENT DOUBLE ESPRESSO

🕒 5 < 🏠 Easy



## LET'S MAKE IT!


### MATERIALS

Culinary Blow Torch  
Vertuo Next Machine  
Aeroccino 3 or Milk Frother  
vertuo-gran-lungo-cup


### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Caramel 15 g 

Milk 90 ml 

Brown sugar 1 tsp 

### INSPIRATIONS

#### STEP 01

Pour 90ml of Milk into milk device and froth on highest setting.

#### STEP 04

Pour hot, frothed milk into the cup.

#### STEP 02

Place 15g Caramel into the bottom of Gran Lungo cup.

#### STEP 05

Sprinkle 1 tsp Brown Sugar over the top of the coffee and use a burner or kitchen torch to brûlée.

#### STEP 03

Extract 1 x Infiniment Double Espresso capsule over the caramel.