

# CRÈME BRÛLÉE CAPPUCCINO WITH INFINIMENT ESPRESSO

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👤 Easy




## MATERIALS


View Cappuccino Cup  
Nespresso Original Coffee Machine  
Culinary Blow Torch  
Aeroccino 3 or Milk Frother


## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Caramel  
10 g 

Milk  
70 ml 

Brown sugar  
1 tsp 

## INSPIRATIONS

## LET'S MAKE IT!

### STEP 01

Pour 70ml of Milk into milk device and froth on highest setting.

### STEP 04

Pour hot, frothed milk into the cup.

### STEP 02

Place 10g Caramel into the bottom of Cappuccino 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 Espresso capsule over the caramel.