

# CARAMELLO APPLE BRÛLÉE CAPPUCINO

🕒 4 min

👉 Easy








## MATERIALS

BARISTA MILK FROTHER  
Barista Spoon  
Barista Cappuccino Cup (Small)

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

- Barista Creations Flavoured Caramello  40 ml
- Caramel Sauce  5 g
- Brown sugar  2 g
- Apple  40 g
- 1.5% fat Milk  100 ml

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

Pour cold milk directly into the **Barista** device (up to lowest level). Close the lid, select cappuccino recipe on the device and press the start button.

### STEP 04

With the **barista device spoon**, add the hot milk foam on the coffee.

### STEP 02

Add caramel sauce on the bottom of a **barista** small cup.

### STEP 05

Garnish with brown sugar over it. With a burner caramelized the sugar on top.

### STEP 03

Brew **Barista Creations Flavoured Caramello** on top.

### STEP 06

Add freshly sliced apple over the foam.