

FROSTED CAMEL NUT MACCHIATO

🕒 5 minutes

👉 Easy



MATERIALS


Spoon
Nespresso Barista Device
Nespresso Mug


RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Frosted Caramel Nuts
110 ml 

1.5% fat Milk
100 ml 

Dulce de Leche
20 g 

Spéculos Biscuits
20 g 

Fir branch
1 piece 

INSPIRATIONS

LET'S MAKE IT!

STEP 01

Pour 100 ml of milk directly into your **Nespresso Barista** device or your **Aeroccino**.

STEP 04

Scoop the hot milk foam on top of the coffee with a spoon.

STEP 02

Close the lid, select the “Cappuccino” recipe on the device and press the start button.

STEP 05

Gently place 20g of Spéculos biscuit on top of the foam and garnish with a fir branch on top.

Disclaimer: The fir branch is for decoration purpose only and kindly use untreated, edible fir branches.

STEP 03

Put 20g of Dulce de leche and brew 110ml of **Frosted Caramel Nuts Flavour** into your Nespresso mug