

## ORIGINAL EXTRA CARAMEL LATTE

🕒 5 mins

🏠 Easy



### MATERIALS

Aeroccino 3 or milk frother  
Vertuo Gran Lungo Mug  
Nespresso Original Machine  
Tablespoon  
Grater

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Caramel Sauce  
1 Tablespoon 

Milk  
150 ml 

Frosted Caramel Nut  
2 Capsule 

Gingernut Biscuit  
1 Unit 

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

Place caramel sauce into the cup.

#### STEP 02

Extract two capsules into cup for a double espresso.

#### STEP 03

Stir the Double Espresso and caramel sauce together to combine.

#### STEP 04

Froth milk in your **Nespresso** Milk Frother and add to the cup as desired.

#### STEP 05

Finish with a garnish of grated gingernut biscuits over the top.