

ORIGINAL EXTRA CARAMEL LATTE

🕒 5 mins

🏠 Easy




MATERIALS

Aeroccino 3 or Milk Frother
Tablespoon
Nespresso Original Coffee Machine
View Mug Set
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.