

VERTUO CARMEL LATTE

🕒 5 mins

👉 Easy




MATERIALS

Grater

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Milk
0 To taste 

Frosted Caramel Nuts
1 Capsule 

Gingernut Biscuit
1 Unit 

Caramel Sauce
1 Tablespoon 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Drizzle caramel sauce into the cup.

STEP 02

Extract your coffee over the top, press the button twice within 2 seconds to enter Expert mode

STEP 03

Stir the coffee 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.