



## GOLDEN MAPLE PECAN REVERSO

  Easy

### MATERIAL

VERTUO Coffee Cup  
Vertuo Pop + Mango Yellow

### RECOMMENDED NESPRESSO COFFEES

### INGREDIENT(S)

Barista Creations Maple  
Pecan Flavoured   
1 capsule

Maple syrup   
15 ml

Milk   
115 ml

Maple syrup   
120 ml, Optional for garnish

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

ADD 15 ML MAPLE SYRUP TO A TALL COFFEE CUP.

#### STEP 02

ADD 115 ML OF COLD MILK AND STIR TO COMBINE IT TO THE MAPLE SYRUP.

#### STEP 03

BREW BARISTA CREATIONS MAPLE PECAN COFFEE ON TOP USING COFFEE CREATIONS MODE BY DOUBLE CLICKING THE COFFEE BUTTON TO ACTIVATE. ONCE THE BUTTON BLINKS TURQUOISE, YOUR MACHINE WILL NOW BREW A CONCENTRATED EXTRACTION OF 80 ML INSTEAD OF 230 ML.

#### STEP 04

OPTIONAL STEPS FOR THE "MAPLE SNOW" GARNISH  
<BR>STEP 1: PLACE A SHALLOW BOWL WITH ICE IN THE FREEZER FOR SEVERAL HOURS. <BR>STEP 2: POUR 120 ML OF MAPLE SYRUP INTO A SAUCEPAN. <BR>STEP 3: OVER MEDIUM HEAT, ALLOW TO BOIL FOR 1,5 – 2 MINUTES, UNTIL SYRUP REACHES 115 DEGREES. <BR>STEP 4: CAREFULLY POUR HOT SYRUP OVER ICE AND WAIT FOR IT TO STIFFEN. <BR>STEP 5: USING A POPSICLE STICK, CAREFULLY CURL SYRUP AROUND STICK TO MAKE A BALL AND

#### STEP 05

ADD THE MAPLE SNOW ON TOP OF THE CUP OR STIR YOUR RECIPE WITH IT FOR EXTRA INDULGENCE.

ALLOW EXCESS  
WATER TO DRIP  
AWAY.