



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

STEP 1: PLACE A
SHALLOW BOWL WITH
ICE IN THE FREEZER
FOR SEVERAL
HOURS.
STEP 2:
POUR 120 ML OF
MAPLE SYRUP INTO A
SAUCEPAN.

STEP 3: OVER
MEDIUM HEAT, ALLOW
TO BOIL FOR 1,5 – 2
MINUTES, UNTIL
SYRUP REACHES 115
DEGREES.
STEP
4: CAREFULLY POUR
HOT SYRUP OVER ICE
AND WAIT FOR IT TO
STIFFEN.
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.