

GOURMET ALMOND CROISSANT LATTE

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MATERIALS

Culinary Blow Torch
Nespresso Original Machine

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

- Almond Croissant Flavour 110 ml 
- 1.5% fat Milk 100 ml 
- Nespresso brown sugar 4 g 
- Almonds 1 pc 

INSPIRATIONS

LET'S MAKE IT!

STEP 01

Pour 100 ml of milk 1.5% directly into your **Nespresso Barista** device or your **Aeroccino 4**.

STEP 04

Pour the hot milk and foam in the glass. Spray with orange blossom water.

STEP 02

Close the lid, select the latte macchiato recipe on the device and press the start button.

STEP 05

Sprinkle 4 grams of **Nespresso** brown sugar over it and use a culinary torch to caramelize it, similar to a crème brûlée.

STEP 03

Extract 110 ml of **Almond Croissant Flavour** into your **BARISTA** Festive glass (or equivalent).

STEP 06

To finalize, spray some Orange Blossom over the foam and display a whole almond as a garnish.