

CINNAMON CLOUD LATTE

🕒 5 mins.

👤 Easy


MATERIAL


Cream Whipper Siphon


RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)

1.5% Milk
120 ml 

35% Cream
500 ml 

Cinnamon Powder
1 Sprinkle 

Cinnamon Stick
1 piece 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Into a cream whipper siphon 0,5L, put 500ml of cream and one capsules* of whipper charger. Then shake it vigorously

STEP 02

Heat up 120ml of milk 1.5% with the Barista Device (Hot milk mode).

STEP 03

Into a Festive mug, put 10ml of date Syrup and extract a 80ml (Double Click Recipe mode) VL Cinnamon & Tamarind Coffee.

STEP 04

Pour the hot milk into the mug and add 60g of whipped cream on top.

STEP 05

Add a cinnamon stick into the cream and sprinkle some cinnamon powder.

STEP 06

Optional: Infuse a bag of chai tea in 70 ml of hot water, cool it down, and add it to the siphon with the cream.