

# CINNAMON CLOUD LATTE

🕒 5 mins.

🍽 Easy



## MATERIALS

Cream Whipper Siphon


## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

Date Syrup 10 ml 

1.5% fat Milk 120 ml 

Cream (3.5% fat) 500 ml 

Cinnamon Powder 1 sprinkle 

Cinnamon stick 1 pc 

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

Fill a 0.5 L cream whipper siphon with 500 ml of cream and charge it with one whipper capsule. Shake vigorously.

### STEP 04

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

### STEP 02

Heat 120 ml of semi-skimmed milk (1.5%) using the Barista device, using the hot milk mode.

### STEP 05

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

### STEP 03

In a Festive mug, add 10 ml of date syrup and extract 80 ml of Vertuo Cinnamon and Candied Tamarind coffee (double-click the Recipe mode).

### STEP 06

**Optional twist:** Infuse a chai tea bag in 70 ml of hot water. Allow to cool, then add it to the siphon with the cream before charging.