

VERTUO CINNAMON CLOUD LATTE

🕒 5 mins.

👤 Fácil



COMO PREPARAR ESTA RECEITA?

MATERIAIS

CAFÉS NESPRESSO RECOMENDADOS

INGREDIENTES

Festive Collection Cinnamon
and Candied Tamarind

1 Cápsula

Xarope de tâmara
10 ml

Leite semidesnatado
120 ml

Crema de Leite
500 ml

Canela em Pó
1

Canela em Pau
1 pedaço

Saquinho de chá chai
1 Opcional

INSPIRAÇÕES



ETAPA 01

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

ETAPA 02

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

ETAPA 03

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

ETAPA 04

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

ETAPA 05

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

ETAPA 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.