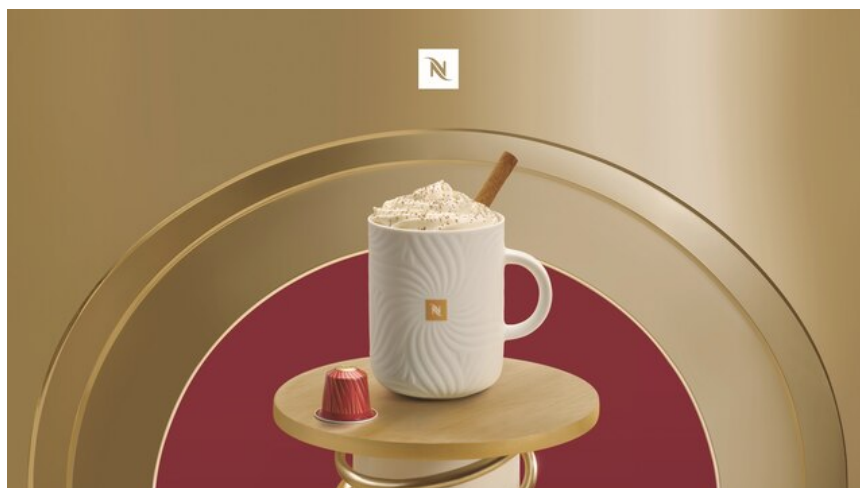


CINNAMON CLOUD LATTE

🕒 5 mins.

👤 Easy




MATERIALS


Cream Whipper Siphon

RECOMMENDED NESPRESSO COFFEES


INGREDIENTS

Date Syrup
10 ml 

1.5% fat Milk
100 ml 

Cream (3.5% fat)
500 ml 

Cinnamon stick
1 pc 

Cinnamon Powder
1 sprinkle 

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 top with 60 g of whipped cream.

STEP 02

Heat 100 ml of milk using the Barista device, using the hot milk mode.

STEP 05

Garnish with a cinnamon stick and a light dusting of ground cinnamon.

STEP 03

In a Festive mug, add 10 ml of date syrup and extract 110 ml of Original Cinnamon and Candied Tamarind coffee.

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.