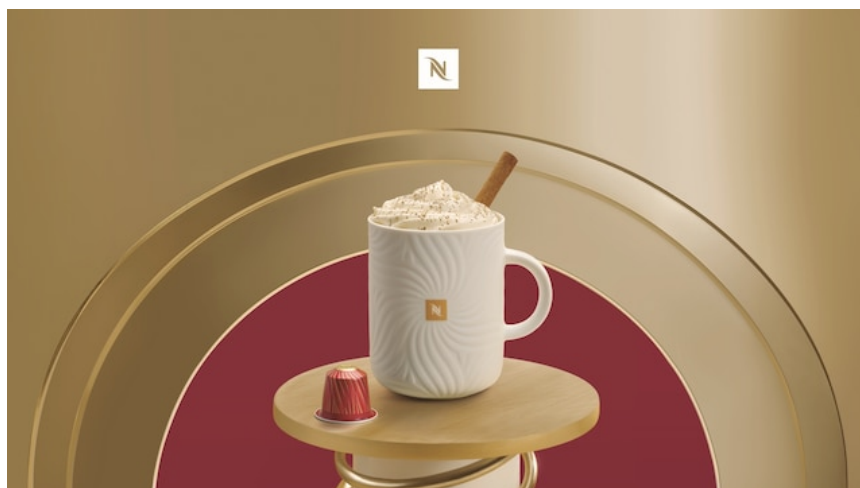


ORIGINAL CINNAMON CLOUD LATTE

🕒 5 mins.

👤 Fácil



COMO PREPARAR ESTA RECEITA?

MATERIAIS

CAFÉS NESPRESSO RECOMENDADOS

INGREDIENTES

Festive Collection Cinnamon
and Candied Tamarind



1 Cápsula

Leite semidesnatado
100 ml



Creme de Leite
500 ml



Canela em Pau
1 pedaço



Canela em Pó
1



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 04

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

ETAPA 02

Heat up 100ml of milk with the Barista Device (Hot milk mode).

ETAPA 05

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

ETAPA 03

Into a Festive mug, put 10ml of date Syrup and extract a 110ml OL Cinnamon and Candied Tamarind Coffee.

ETAPA 06

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