

CINNAMON CLOUD LATTE | B2B

🕒 3 mins.

👉 Fácil

MATERIAIS

CAFÉS NESPRESSO RECOMENDADOS

INGREDIENTES

Xarope de tâmara 
10 ml

Leite semidesnatado 
100 ml

Crema de Leite 
500 ml

Canela em Pó 
1 gr

Canela em Pau 
1 pedaço

Saquinho de chá chai 
1 pedaço

INSPIRAÇÕES



COMO PREPARAR ESTA RECEITA?

ETAPA 01

Into a cream whipper siphon 0.5l, put 100ml of cream and one whipper siphon capsule. Then shake it vigorously

ETAPA 02

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

ETAPA 03

In a Nespresso View Recipe Glass, put 10ml of date Syrup and extract the Origin Indonesia capsule to 110ml.

ETAPA 04

Pour the hot milk into the glass 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 70ml of hot water, cool it down, and add it to the siphon with the cream.