

NESPRESSO®

PROFESSIONAL







MILK CREATIONS

NEW BIANCO DELICATO

Profile: light, sweet, caramel
& with biscuit notes

LIGHT ROAST

We roasted it so light, as we have never done it before for any other Nespresso professional coffee



MILK CREATIONS

NEW BIANCO INTENSO

Profile: intense, roasted but
balanced

EXCEPTIONALLY FINE BALANCED ROAST

We found an extra fine balance between roasting parameters: temperature, roasting time and roasting colour

PROFESSIONAL RANGE



MOMENTO COFFEE & MILK RECIPES

RISTRETTO BASE



PICCOLO
LATTE



CAPPUCCINO
SCURO

ESPRESSO BASE



CAPPUCCINO



CAPPUCCINO
CHIARO



LATTE
MACCHIATTO



FLAT WHITE



ESPRESSO
MACCHIATTO



CORTADO



LARGE
CORTADO



LATTE

LUNGO BASE



LARGE
LATTE
MACCHIATTO



LATTE GRANDE



Check for allergens

PROFESSIONAL RANGE



PICCOLO LATTE

DESCRIPTION

A short intense shot of coffee (Ristretto) to which a small amount of milk froth is added on top

RECIPE ICON



RECIPE SIZE

85ml

RECOMMENDED CUP

M - Lungo view cup

SEQUENCE OF INGREDIENTS (AUTOMATIC)

40ml milk foam

20ml milk

25ml coffee

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

This beverage, also close to the Italian Monte Bianco or Ristretto Macchiato recipes, is in some way a shorter interpretation of espresso Macchiato with a generous froth texture and the powerful bold body of a ristretto extraction. It's worth to try it with or without mixing.

RECIPE MENU

Check for allergens



PROFESSIONAL RANGE



CAPPUCCINO SCURO

DESCRIPTION

A classic espresso-based beverage to which a generous amount of hot slightly frothed milk is added

RECIPE ICON



RECIPE SIZE

115ml

RECOMMENDED CUP

M - Cappuccino view cup

SEQUENCE OF INGREDIENTS (AUTOMATIC)

25ml coffee

90ml milk foam

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Cappuccino Scuro - which means “dark” in Italian, is a beverage with its lower proportion of milk and its coffee tainted milk froth gives a higher coffee intensity perception allowing coffees to express more roasted notes. It contributes, at the same time, to a bold creamy texture thanks to a reduced coffee volume (ristretto). It's interesting to notice that milk froth is mixed with coffee and enhances the perception of coffee notes.

RECIPE MENU

Check for allergens



PROFESSIONAL RANGE

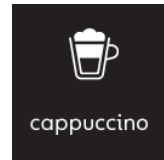


CAPPUCCINO

DESCRIPTION

An Italian classic medium sized beverage traditionally prepared with an espresso, hot milk and topped with a layer of frothed milk

RECIPE ICON



RECIPE SIZE

170ml

RECOMMENDED CUP

M - Cappuccino view cup

SEQUENCE OF INGREDIENTS (AUTOMATIC)

130ml milk foam
40ml coffee

COFFEE RECOMMENDATION



Main recommendation



Flavoured



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Between the 3 Cappuccino recipes in Momento, this one has traditional proportions (equal parts of espresso, milk and milk froth) resulting in a balanced combination between coffee and milk.

In Italy, this drink is usually ordered up to 11 AM.

The coffee beverage takes its name not from the hood but from the colour of the hooded robes worn by monks and nuns of the Capuchin order.

RECIPE MENU

Check for allergens

PROFESSIONAL RANGE



CAPPUCCINO CHIARO

DESCRIPTION

A milkier interpretation of the iconic Italian beverage traditionally prepared with an espresso, a larger quantity of hot milk and topped with a thin layer of frothed milk

RECIPE ICON



RECIPE SIZE

170ml

RECOMMENDED CUP

M - Cappuccino view cup

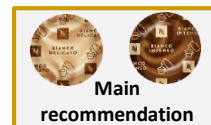
SEQUENCE OF INGREDIENTS (AUTOMATIC)

40ml milk foam

90ml milk

40ml coffee

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Cappuccino Chiaro - which means light or clear in Italian, is a beverage with its larger proportion of milk and its white and thinner froth gives a higher sweetness perception allowing coffees to express more in sweet-caramel notes direction. It contributes, at the same time, to a delicate smooth texture and reduced coffee intensity



RECIPE MENU

Check for allergens

PROFESSIONAL RANGE



LATTE MACCHIATO

DESCRIPTION

An Italian classic beverage, where an espresso is poured into a large glass full of frothed milk and characterized by the layered appearance

RECIPE ICON



RECIPE SIZE

260ml

RECOMMENDED CUP

L – View Recipe glass

SEQUENCE OF INGREDIENTS (AUTOMATIC)

120ml milk foam

100ml milk

40 ml coffee

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Latte Macchiato - which means literally milk "marked or stained" with coffee, produces a middle layer due to a different density.

Here it is interesting to taste it with and without stirring, in order to experience different sensory experiences.



RECIPE MENU

Check for allergens

PROFESSIONAL RANGE



FLAT WHITE

DESCRIPTION

An Australian classic recipe, which is a combination of an espresso with a larger amount of slightly frothed milk

RECIPE ICON



RECIPE SIZE

150ml

RECOMMENDED CUP

M - Cappuccino view cup

SEQUENCE OF INGREDIENTS (AUTOMATIC)

40ml coffee

90ml milk

20ml milk foam

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Even if it is still a debate today, the origins of the flat white goes back to the 80's between Australia and New Zealand. Some say that flat comes from a milk that was not frothing. Nevertheless, this beverage has a thin brown micro-foam on top. In coffee intensity it could be situated between cappuccino and a latte with a creamy body.



RECIPE MENU

Check for allergens

PROFESSIONAL RANGE



ESPRESSO MACCHIATO

DESCRIPTION

An espresso to which a small amount of milk froth is added on top

RECIPE ICON



RECIPE SIZE RECOMMENDED CUP

75ml
S – Espresso cup

SEQUENCE OF INGREDIENTS (AUTOMATIC)

35ml milk foam
40ml coffee

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Espresso Macchiato means literally in Italian an espresso "marked or stained" with a dollop of frothed milk. Milk brings a touch of softness and smooth texture without creating a heavy beverage that could be drink easily at any time. The low amount of milk keeps well the coffee intensity with a limited shift of the aromatic profile.



RECIPE MENU

Check for allergens

PROFESSIONAL RANGE

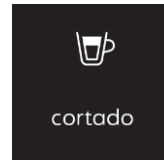


CORTADO

DESCRIPTION

A cortado, literally means "cut" in Spanish and is a short coffee in which a hot dash of milk is added to keep a rich coffee taste

RECIPE ICON



RECIPE SIZE

55ml

RECOMMENDED CUP

S – Espresso cup

SEQUENCE OF INGREDIENTS (AUTOMATIC)

40ml coffee
15ml milk

COFFEE RECOMMENDATION



Flavoured

THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

This Spanish classic where milk brings a touch of softness without creating a heavy beverage, could be drunk easily at any time.

The low amount of milk keeps well the coffee intensity with a limited shift of the aromatic profile.



RECIPE MENU

Check for allergens

PROFESSIONAL RANGE

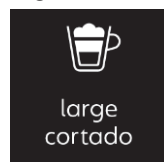


LARGE CORTADO

DESCRIPTION

This long version of the classic cortado is a strong, espresso-based milky coffee that creates a rich, warming drink

RECIPE ICON



RECIPE SIZE

120ml

RECOMMENDED CUP

M – Lungo view cup

SEQUENCE OF INGREDIENTS (AUTOMATIC)

40ml coffee

80ml milk foam

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

The large version of this Spanish classic where milk brings a touch of softness without creating a heavy beverage. It could be drunk easily at any time. The low amount of milk keeps well the coffee intensity with a limited shift of the aromatic profile

RECIPE MENU

Check for allergens



PROFESSIONAL RANGE



LATTE

DESCRIPTION

A classic espresso-based beverage to which a generous amount of hot slightly frothed milk is added

RECIPE ICON



RECIPE SIZE

180ml

RECOMMENDED CUP

L – View Recipe glass

SEQUENCE OF INGREDIENTS (AUTOMATIC)

40ml coffee
140ml milk

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Latte or Caffè Latte (Italy) with the highest milk proportion gives a high sweetness perception allowing coffees to express more in sweet-caramel notes.

Using an Espresso extraction and larger milk ratio will result in a more fluid but still creamy body texture with reduced intensity ideal for a tall beverage.

The coffee first sequence allows to mix perfectly coffee .



RECIPE MENU

Check for allergens

PROFESSIONAL RANGE



LARGE LATTE MACCHIATO

DESCRIPTION

A larger version of the latte macchiato, with an equal quantity of coffee, milk and milk froth. It is characterized by the three-layer appearance

RECIPE ICON



RECIPE SIZE

330ml

RECOMMENDED CUP

L – View Recipe glass

SEQUENCE OF INGREDIENTS (AUTOMATIC)

120ml milk foam

100ml milk

110 ml coffee

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Latte Macchiato - which means literally milk "marked or stained" with coffee, produces a middle layer due to a different ingredient's density.

Using a Lungo extraction and larger milk ratio will result in a more fluid body texture with reduced intensity ideal for a tall beverage. Here it is interesting to taste it with and without stirring, in order to try different sensory experiences.



RECIPE MENU

Check for allergens

PROFESSIONAL RANGE



LATTE GRANDE

DESCRIPTION

A larger version of the classic espresso-based beverage to which a generous amount of hot slightly frothed milk is added

RECIPE ICON



RECIPE SIZE

300ml

RECOMMENDED CUP

L – View Recipe glass

SEQUENCE OF INGREDIENTS (AUTOMATIC)

110ml coffee

190ml milk

COFFEE RECOMMENDATION



THE EXTRA TIPS FROM OUR NESPRESSO SENSORIAL EXPERT

Latte or Caffè Latte (Italy) with the highest milk proportion gives a high sweetness perception with a silky body allowing coffees to express more in sweet-caramel notes and contribute on the same time to a delicate silky texture and reduced coffee intensity. The sequence allows to mix perfectly coffee and milk.

[RECIPE MENU](#)

[Check for allergens](#)



PROFESSIONAL RANGE

