



COLOMBIAN TERROIRS

# Blackberry-Ginger Espresso Macchiato

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cauca

DIFFICULTY: EASY  
PREPARATION TIME: 2 MIN.



## Ingredients

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- 1 capsule of Grand Cru *Cauca*
- 10 cl / 3.5 oz of milk
- 2 cl / 0.7 oz of ginger syrup
- 1.5 teaspoon of blackberry jam
- 1 blackberry

## Material

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- *Aeroccino*
- 1 tall Recipe Glass (350 ml / 12 oz)

## Preparation

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- Froth 10 cl / 3.5 oz of milk and 2 cl / 0.7 oz of ginger syrup using the *Aeroccino* milk frother (hot froth)
- Pour 1.5 teaspoon of blackberry jam in the glass
- Pour the Grand Cru *Cauca* (40 ml / 1.4 oz)
- Add the milkfroth on the coffee surface
- Decorate with one blackberry.