

SWEET DUKKAH LATTE

🕒 ⚡ Easy










MATERIALS

Aeroccino 3 or milk frother
[View Mug](#)

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- PRO - Peru Organic 40 ml 
- Condensed milk 30 ml 
- Milk 200 ml 
- Pistachio 10 
- Brown sugar 1 
- Grated Coconut 10 
- Almond Flakes 10 

INSPIRATIONS

LET'S MAKE IT!

STEP 01

MAKE THE DUKKAH BY TOASTING THE NUTS AND COCONUT IN A PAN UNTIL FRAGRANT.

STEP 02

LET IT COOL DOWN AND GRIND TO A COARSE CRUMB IN A SPICE GRINDER WITH THE SUGAR AND CINNAMON.

STEP 03

POUR THE CONDENSED MILK IN A GLASS.

STEP 04

FROTH THE MILK IN THE AEROCINO AND POUR IN THE GLASS ON TOP OF THE CONDENSED MILK.

STEP 05

BREW THE COFFEE (ESPRESSO) IN THE GLASS ON TOP OF THE MILK.

STEP 06

SPRINKLE WITH THE SWEET DUKKAH(USE LEFTOVER DUKKAH TO SPRINKLE OVER ICE CREAM OR DESSERTS).