

# ESPRESSO MACCHIATO LIME & BASIL | ORIGINAL

🕒 6 min    🏠 Medium



## MATERIAL

Spoon  
Nespresso Barista Milk Recipe  
Maker  
[View Espresso Cup](#)  
Creatista Plus

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENT(S)

- Infinity Espresso 40 ml
- 1.5% Fat Milk 30 ml
- Brown sugar 3 g
- Lime Peel 2 pieces
- Basil leaves 1 leaf

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

Pour cold milk into the jug to the minimum level marking.

### STEP 04

Scoop up the milk foam with a non-metallic spoon and pour it over your coffee, up to the edge of the cup.

### STEP 07

Enjoy your recipe!

### STEP 02

Close the lid and press the start button on the device.

### STEP 05

Sprinkle 3 grams of brown sugar over it and use a burner to caramelize it.

### STEP 03

Brew a capsule of Infiniment Espresso into a VIEW espresso cup.

### STEP 06

Grate non-treated fresh lime peel over the foam, and garnish with chiseled leaves of basil.