

ESPRESSO: LIME & BASIL CRÈME BRÛLÉE ESPRESSO MACCHIATO

🕒 6 min 🍵 Medium



LET'S MAKE IT!

STEP 01

Pour 100 ml of 1.5% fat milk into the Nespresso Barista device or an Aeroccino. Close the lid, select the cappuccino recipe on your Aeroccino and press the start button. On your Nespresso Barista, pair it with your Nespresso app and select Espresso Macchiato Lime and Basil.

STEP 02

Brew 40 ml of Infiniment Espresso into a VIEW espresso cup.

STEP 03

With a non-metallic spoon, display some hot milk foam on top of the coffee.


RECOMMENDED NESPRESSO COFFEES

MATERIALS


[View Espresso Cup](#)

INGREDIENTS

1.5% Fat Milk
100 ml 

Brown sugar
3 g 

Lime Peel
1 Piece 

Basil leaves
3 Leaves 

INSPIRATIONS



STEP 04

Sprinkle 3 grams of brown sugar over it and use a burner to caramelize it in the "crème brûlée's style".

STEP 05

Grate non-treated fresh lime peel over the foam, and display chiseled/chopped leaves of basil as a garnish.

STEP 06

Enjoy!