

CRÈME BRÛLÉE CAPPUCCINO WITH INFINIMENT DOUBLE ESPRESSO

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🏠 Easy



LET'S MAKE IT!


MATERIALS

Culinary Blow Torch
Vertuo Gran Lungo Cup
Barista Milk Frother
Vertuo Next


RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Caramel
15 g 

Milk
90 ml 

Brown sugar
1 tsp 

INSPIRATIONS

STEP 01

Pour 90ml of Milk into milk device and froth on highest setting.

STEP 04

Pour hot, frothed milk into the cup.

STEP 02

Place 15g Caramel into the bottom of Gran Lungo cup.

STEP 05

Sprinkle 1 tsp Brown Sugar over the top of the coffee and use a burner or kitchen torch to brûlée.

STEP 03

Extract 1 x Infiniment Double Espresso capsule over the caramel.