



FROSTED CAMEL NUT MACCHIATO

🕒 5 mins. 💡 Medium







MATERIAL

Barista Connected Milk Recipe
Maker
Limited Edition Festive Coffee Mug
Vertuo Pop + Liquorice Black
Pixie

RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)

- Frosted Caramel Nut | Vertuo
230 ml 
- 1.5% Milk
100 ml 
- Dulce de Leche
20 g 
- Spéculoos Biscuits
20 g 
- Fir branch
1 piece 
- Frosted Caramel Nut |
Original
110 ml 

INSPIRATIONS

LET'S MAKE IT!

STEP 01

Pour 100 ml of milk 1.5% directly into your Nespresso Barista device or your Aeroccino milk frother.

STEP 04

Scoop the hot milk foam on top of the coffee with a spoon.

STEP 02

Close the lid, select the “Cappuccino” and press the start button.

STEP 05

Gently place 20g of spéculoos biscuit on top of the foam and garnish with a fir branch on top.

Disclaimer: The fir branch is for decoration purpose only and kindly use untreated, edible fir branches.

STEP 03

Put 20 g of Dulce de Leche and brew 230 ml or 110 ml of Frosted Caramel Nut Flavour into your Nespresso mug.