

GOURMET ALMOND CROISSANT LATTE

🕒 5 mins.

👉 Easy



LET'S MAKE IT!


MATERIAL


Culinary Blow Torch
Aeroccino 3 or milk frother

RECOMMENDED NESPRESSO COFFEES

INGREDIENT(S)


Almond Croissant Flavour
1 capsule 

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1.5% Milk
100 ml 

Orange Blossom Water
3 Spray 

Nespresso brown sugar
4 g 

Shaved almonds
1 piece 

INSPIRATIONS

STEP 01

POUR 100 ML OF MILK
1.5% DIRECTLY INTO
YOUR NESPRESSO
DIGITAL BARISTA MILK
FROTHER DEVICE OR
YOUR AEROCCHINO 4.

STEP 04

POUR THE HOT MILK
AND FOAM IN THE
MUG. SPRAY WITH
ORANGE BLOSSOM
WATER.

STEP 02

CLOSE THE LID,
SELECT THE "LATTE
MACCHIATO" RECIPE
ON THE DEVICE AND
PRESS THE START
BUTTON.

STEP 05

SPRINKLE 4 GRAMS
OF NESPRESSO
BROWN SUGAR OVER
IT AND USE A
CULINARY TORCH TO
CARAMELIZE IT
"FAÇON CRÈME
BRÛLÉE".

STEP 03

EXTRACT 110ML OF
OL ALMOND
CROISSANT FLAVOUR
INTO YOUR FESTIVE
MUG (OR
EQUIVALENT).

STEP 06

TO FINALIZE, SPRAY
SOME ORANGE
BLOSSOM OVER THE
FOAM AND DISPLAY A
WHOLE ALMOND AS A
GARNISH.