

GOURMET ALMOND CROISSANT LATTE

🕒 5 mins.

👉 Easy



LET'S MAKE IT!

MATERIALS


Culinary Blow Torch

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Almond Croissant Flavour 230 ml 

1.5% fat Milk 100 ml 

Nespresso brown sugar 4 g 

Almonds 1 pc 

INSPIRATIONS

STEP 01

Extract 230 ml of Almond Croissant Flavour into the BARISTA Festive glass (or equivalent). Take off some extra crema if necessary.

STEP 04

Pour the hot milk and foam in the glass. Spray with orange blossom water.

STEP 02

Pour 100 ml of milk (1.5%) directly into your Nespresso Barista device or your Aeroccino 4.

STEP 05

Sprinkle 4 g of Nespresso brown sugar over it and use a culinary torch to caramelize it, similar to a crème brûlée.

STEP 03

Close the lid, select the latte macchiato recipe on the device and press the start button.

STEP 06

To finish, spray some orange blossom over the foam and display a whole almond as a garnish.